



La Font de L'Olivier

Vin de Pays des Côtes de Thongue



The Domaine at-a-glance

Owner/Winemaker: Bruno Granier
Soil: Marl, Sand with Schist fragments **First Vintage:** 2001
Size: 22 Ha **Location:** Magalas, Languedoc-Roussillon



Bruno Granier

The winery of La Font de l'Olivier (literally, "The spring in the olive grove") lies within the village of Magalas, 15 km north of the beautiful and historic city of Béziers. The vineyards are situated just outside the southern limit of AOC Faugères at an altitude of 116 to 160 meters. The intense sunshine and low rainfall enjoyed in this area are ideal conditions for making rich, concentrated wines.



*Chapel in the Vineyards at
La Font de L'Olivier*

The domaine was originally started by Bruno Granier's grandfather who became a successful négociant selling wines to the French army during World War I. The domaine grew to over 100 hectares, but was subsequently divided through the generations. Bruno, who is the brother of Isabelle Bertrand (owner of Mas des Brunes), started with 12 hectares of vines, then purchased 5 more hectares of old vine Carignan. He is fortunate to possess some of the few remaining plots of very old vine Carignan in the region. Unlike many of the growers in the area Bruno seeks out the best, but most difficult areas to farm.

This rigorous vineyard selection is reflected in the quality of the wines. Bruno is currently involved in a geological survey of the region that could possibly change his vineyards to appellation Faugères based on the terroir.

Carignan Vieilles Vignes – VdP des Côtes de Thongue 2014

Technical Notes: The grapes are all manually harvested, de-stemmed and crushed, and then allowed a long cool maceration. The Carignan vines used to make this wine are a minimum of 75 years old, with average yields of 30 hl/ha. Amazingly Bruno's oldest vines are over 130 years old. This wine is aged exclusively in tank, and spends no time in oak.

Tasting Notes: The La Font de l'Olivier Carignan is a quintessential example of the grape variety. In the nose exotic sandalwood, white pepper, and garrigue spices mingle with briary fruit aromas. The spice follows through to the mouth, complimented by black raspberry, plum, and coco notes. Ultimately, silky ripe tannins fill out the very long finish. Though this is a concentrated wine, it does not lack in elegance.



Carignan grapes



100% Carignan

About Carignan

For years the French government encouraged growers to dig up and replant their Carignan with other grape varieties. Sadly, this means it is very difficult to find good, old-vine Carignan. Most of it has already been ripped out to liberate the land for more popular grape varieties. When allowed to overproduce, Carignan will yield high quantities of uninteresting wine. However, when kept in check, old vine Carignan can produce wines of deep concentration and complexity.