



# PATRICK ALLEN SELECTIONS

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## 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  
**Appellations Produced:** Vin de Pays des Côtes de Thongue



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.

### Grenache Blanc – VdP des Côtes de Thongue

**Technical Notes:** The grapes for this wine are all sustainably farmed, using organic practices. They are all hand harvested. The grapes are also night-harvested, to ensure that they do not oxidize before they make it to the winery. The grapes are press, then fermented in tank. This wine is aged exclusively in tank, and spends no time in oak.

**Tasting Notes:** This wine is truly a testament to Bruno's ability as a winemaker. If not properly cared for Grenache Blanc can produce flat uninteresting wines. In Bruno's hands, Grenache Blanc is mineral, expressive, and complex. This wine is full of bright minerality, complemented by tropical citrus fruit flavors. It is ideal for shellfish, grilled seafood, or simply on its own as an aperitif.

### About Grenache Blanc

*Though Grenache blanc is widely planted in the South of France, it is rarely vinified on its own and is generally blended with other varieties. It is best known as one of the principal white grapes used to make Châteauneuf de Pape - Blanc, where it can be blended with Piquepoul, Clairette, Roussanne, Bourboulenc. The grape itself is believed to be a mutation of Grenache Noir from Spain, but quickly spread throughout the South of France, due to its ability to produce high yields. When Grenache Blanc is allowed to overproduce, the resulting wine can be flat and flabby. Another problem is that Grenache Blanc oxidizes very easily. So in order to produce a great wine from Grenache Blanc, a winemaker needs to control the yields and be vigilant during the winemaking process. By working cleanly and by limiting exposure to oxygen, Bruno is producing amazing wines from Grenache Blanc.*



100% Grenache Blanc



Grenache Blanc