



”D 66”

2014 Grenache

Vin de Pay des Cotes Catalanes

Produced and bottled by Dept. 66, Maury, France

In France, the “department” exists as an administrative division much like a county does in America. Deep in the Southwest corner of the country lies Department 66, which serves as the inspiration and namesake for our winery and vineyards in the town of Maury. Roughly two hours east of Barcelona, Spain and thirty minutes inland from the ancient Roman port city of Perpignan, old vine Grenache thrives along with Syrah and Carignan in the “Cotes Catalanes;” a sub-appellation of the Roussillon. We own and maintain 300 acres (120 hectares) of vineyards among the Pyrénées-Orientales mountain range, which were planted more than 60 years ago. The terroir is dominated by black schist, with small deposits of granite and limestone in red, rocky soils known as angile. Similar to the nearby growing region of Priorat in Spanish Catalonia, schist is a crystalline rock based soil that retains heat well but is poor in organic nutrients and nitrogens. Apart from lowland scrub, “garrigue,” and sparse tree plantings, very little agriculture survives here. The intense heat from the daytime sun is reflected back to the gnarled, head trained vines at night, increasing ripeness while maintaining acidity. The result is a very low yield (half ton per acre), but makes for a dark, concentrated, and finesse driven wine that embodies this singular region. We must acknowledge our General Manager Richard Case and Vineyard Manager & Cellarmaster Bob Doyle who continue to make this dream a reality since 2008.

Winemaker’s notes

Optimum growing conditions with a crowning harvest mark the 2014 vintage. A saturated cardinal hue belted in garnet is revealed in the glass. The nose brims with an impeccable oak profile with shaded oak tree accents. A mineral cast of alluvial soil can be detected as well, which frames a vibrant perfume of red berry fruits, cassis, cardamom, and exotic spices. The entry bursts with a vibrant blueberry and cassis concentrate that is rounded out with the richness of a crème brûlée, or crema catalana. The mid palate has vibrant acidity with distinctive mineral notes of garrigue, stone, and schist. Closing with purpose, the wine boasts silky tannins and a lengthy finish of sublime richness.

Blend

A blend of Grenache, Syrah, and Carignan

Maturation

30% new French Oak for 18 months - bottle aged 5 months prior to release

Alc/Vol

15.2%



93 points