



façade

2016 grenache gris

Cotes Catalanes

Produced and bottled by Dept. 66, Maury, France

We farm just over three hundred acres of head trained, dry farmed Grenache, Syrah, Mourvedre, and Carignan in Maury. Tenacious, heat resistant, and drought adept, these old vines pierce through layers of compressed volcanic shale and granitic strata to yield precious clusters of deep purple berries. But, there is more and something remarkable hidden amongst our Grenache Noir vines: Grenache Gris. Like golden tickets, these vines lurk about and are painstakingly picked during harvest and isolated for this very special bottling. Three, sometimes four clusters per vine are all we get and then undergoes a cool fermentation process and aged in neutral French oak for approximately eight months. There is no malolactic fermentation involved as the wine retains a natural richness juxtaposed with a distinctive minerality and vein of acidity. Production is limited to just ten barrels and hopefully provides another façade to this singular place.

Winemaker's notes

Golden straw in complexion with a tinge of chartreuse green on the rim, the wine perfumes with stone fruits, lemongrass, jasmine, and a hint of barrique. The entry is opulent and rich with a salty minerality and citrus peel frame. It then transitions into a very textured mid palate of honeydew melon, meringue, key lime, and white peach. It maintains it's initial roundness and sapor with traces of vanillin oak and ultimately finishes with bracing tones of acidity to retain harmony.

Blend

100% grenache gris

Maturation

Aged for eight months in Neutral French Oak

Alc/Vol

14.9%