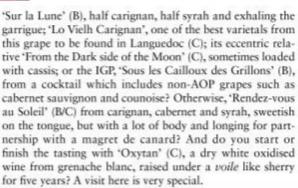


B ****LE CLOS DU GRAVILLAS Nicole and John Bojanowski 34360 St Jean de Minervois Tel 04 67 38 17 52

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This is undoubtedly one of the most original, inventive and thoroughly principled pair of winegrowers in the Languedoc. John landed in this remote spot from the US via Spain, Nicole from a wine-trade background in Bèziers. They built much of their small nine-hectare vineyard themselves by clearing away several hectares of scrub and boulders, as well as nurturing precious old vines such as carignan, one of their present mainstays. They now also have syrah, grenache in all three colours, muscat, terret gris and noir, cabernet sauvignon, cinsault, mourvèdre, counoise, maccabeu, roussanne, marsanne and viognier. The house style prefers elegance rather than power, and care over the use of oak. Although within the special AOP of St Jean (and they do make lovely muscats (B)), these are but a small part of their production. So where to start? With 'Mademoiselle Lily' perhaps (B), from viognier, roussanne and terret, aromatic and well-balanced, in apéritif style? Or a pure terret (B) from 50-year old vines, light, floral and refreshing? Or 'L'Inattendu' (C) perhaps, a grenache blanc/maccabeu blend, rich and mineral, fermented and raised in barrel on its lees? Or straight to the reds:





John Bojanowski, Le Clos du Gravillas

MINERVOIS and St Jean de Minervois