

THE MASTER'S NOSE CLUB

“Old vine
Grenache-based
wines from around
the world”

SIX FASCINATING
GRENACHE-BASED WINES
FROM AROUND THE WORLD

FROM VINES WHICH ARE
AT LEAST 50 YEARS OLD

GROWS BEST IN WARM,
DRY CLIMATES

EXCELLENT AS A SINGLE
VARIETAL WINE BUT ALSO AS
PART OF A BLEND

INCLUDES AN AMAZING WINE
FROM THE OLDEST GRENACHE
VINES IN THE WORLD!

Real Wines 



JOSEP GRAU
VITICULTOR
PRIORAT – MONTSANT

Clos
Bellane



Crotte
1850
VINEYARD

MMAD
VINEYARD
BLEWITT SPRINGS

WHAT MAKES GRENACHE SPECIAL?

The red Grenache grape has been undergoing a quiet renaissance in popularity in recent years. You may not be aware of this, because in its European homelands of France and Spain, it is generally not referred to by its grape name, but usually bottled as part of a blend under its local village or regional name. Most of the hugely popular, celebrity-backed rosés from Provence today, for example, are made predominantly from Grenache, and Grenache is the main component of the wonderful southern Rhone red blends such as Chateauneuf Du Pape, Gigondas etc. In Spain, the powerful, mineral reds from Priorat and Montsant as well as many Riojas are made mainly or partly from red “Garnacha”, as the grape is known there.

About the grape

Wines made from Grenache are dominated by ripe, red summer fruit flavours such as strawberry, raspberry and cherry, but also violets, plum, clove, lavender and spice. They are usually medium bodied, with gentle tannins, moderate acidity and pronounced

levels of alcohol. Grenache can be beautiful, pure-fruited, silky and charming on its own, or works extremely well when blended with Southern French varieties such as Syrah, Mourvedre or Carignan, which add backbone, firmer tannins and longevity to the blend. Grenache is a naturally high-yielding grape, whose quality really becomes interesting when the vines grow older and produce lower yields. All the wines in this packet were made from Grenache vines of at least 50 years of age. These older vines produce fewer and smaller grapes, which tend to have more concentrated fruit flavours, structure and complexity. The roots of the vines dig deeper and deeper over time, giving the wines more minerality and spicy acidity and a more distinct personality of the unique terroirs in which they have grown.

It is no coincidence that the world's most famous Grenache-based wines, such as Chateau Rayas from Chateauneuf du Pape and Alvaro Palacios's L'Ermita from Priorat in Spain, come from extremely old vines grown in very unique locations.



WHERE DOES GRENACHE GROW BEST?

Grenache is one of the most widely planted red grape varieties and grows around the world in a number of soil types including schist, granite, limestone and even in less fertile, sandy soils. Good drainage is critical to its success – it does not like too much water. Grenache has a long growing season and prefers warmer climates, such as the Rhône Valley, Languedoc-Roussillon, Maury and Provence regions of Southern France; Priorat, Montsant and Rioja in Spain; the island of Sardinia in the Mediterranean Sea, where it is known as Cannonau; and California's Central Coast. It is also particularly successful in the Barossa and McLaren Vale regions of Southern Australia, which, because of their sandy soils and remote geographical locations, have never suffered from Phylloxera, the grape louse which devastated most of Europe's vineyards at the end of the 19th century. Both these regions as a result are blessed with some of the world's oldest Grenache vines still in production; Cirillo's 1850 Ancestor Vine Grenache, which you will find in this wine packet, comes from THE oldest Grenache vines in the world!

Grenache and climate change

Because of its love of heat and dislike of too much water, Grenache is one of the best-suited red grapes to the world's rapidly warming temperatures. It is able to combine freshness, elegance and subtlety with intensity



and fullness even in extremely warm climates, if grown with care, and has an impressive ability to reflect its unique site and terroir, which is a quality few other red grapes possess. Not for nothing is Grenache seen as South Australia's answer to Pinot Noir – “Grenache delivers what Pinot promises” is an increasingly popular perception Down Under!

Grenache and food

When it comes to food pairing, Grenache offers versatility and approachability. Its fruit forward notes, medium body with silky, elegant structure and spicy acidity make it an ideal companion for a variety of foods. It matches well with hearty stews, gamey meats, roast chicken and pork and is particularly impressive when enjoyed with spicy Asian or Middle Eastern-inspired meals.

THE PRODUCERS

JOSEP GRAU, JOSEP GRAU VITICULTOR PRIORAT – MONTSANT MONTSANT, SPAIN

Josep Grau started his own winery in 2003 in the wine region of Montsant on the southern border of Priorat in Catalonia. He now has 38 hectares of very old vineyards, principally Grenache, located at high altitudes up to 800mts, which are farmed organically and biodynamically (although they are not yet certified).

Josep's goal is to produce wines with freshness, elegance and subtlety, not overly ripe or too powerful in style. His vinification methods are aimed at retaining as many of the natural fruit and floral aromas and flavours in the wine as possible and achieving perfect balance between the fruit, tannins and acidity. He uses only old oak casks to mature his wines so that you do not pick up flavours of oak in the wines.

His Vespres is a blend of 65% Garnacha, 25% Carignan and 10% Syrah, from four different plots of vines aged 50 – 70 years old. The grapes are picked by hand, then fermented using wild yeasts in large concrete tanks. Fermentation is at a low temperature to retain as many of the more delicate and floral aromas in the wine as possible. After fermentation, the wine is matured in large 2,500lt casks made of Austrian oak for nine months before bottling.

La Florens is made from 100% Garnacha from two plots of old vines, one 75 years old and the other 100 years old, planted on cool, north-facing, limestone slopes. The grapes are hand-picked and carefully sorted, then vinified in the same way as Vespres, except that the wine spends 14 months in old Austrian casks of 2500lts before bottling.



CLOS BELLANE, Clos Bellane SOUTHERN RHÔNE, FRANCE

This excellent biodynamic producer is situated between the villages of Valréas and Vinsobres in the far north of the Southern Rhone wine region. Their relatively high altitude vines (at around 400mts) grow on pure limestone soils and benefit from a steady, cooling breeze which blows down from the Alps nearby. These cool temperatures and limestone minerality, combined with copious quantities of Southern French sunshine, result in wines which have the freshness and elegance of the Northern Rhone together with the warmth, lavender and spice typical of the south.

Their five hectares of low-yielding, old vine Grenache and Syrah vineyards in Vinsobres are grown biodynamically, with no use of artificial fertilisers or sprays. They are hand-picked, then wild-fermented slowly over six to seven weeks with a very gentle extraction of the tannins. The wines are then matured for one year in concrete tanks before bottling. The aim is to produce wines which capture the delicious, natural fruit flavours of the Grenache grape and are not masked by oak. Everything here is about balance, freshness and finesse.



DOMAINE OF THE BEE, MAURY, SOUTHWEST FRANCE

Like many wine lovers, English Master of Wine Justin Howard-Sneyd had a dream of owning a vineyard. Unlike

most of us, he did something about this, after a visit to the ruggedly beautiful area of Maury in the Roussillon

region of Southwest France, and started Domaine of the Bee in late 2003. Justin was – and remains – convinced of the huge quality potential of the old vine Grenache vineyards in this area, and now owns five hectares of ancient Grenache and Carignan vines in the Appellation now officially known as Maury Sec AC.

Maury is famous for big, deep-coloured Grenache, often with a “chocolatey” note, and loads of ripe kirsch-like fruit. This was very much the style for

the AOP Maury Vin Doux Naturel, for which the valley used to be famous. Justin and his team hand-pick their grapes a little earlier than average to avoid the baked, figgy characters that can creep in, and then conduct cold macerations and some “whole bunch” fermentations to retain maximum freshness and drinkability in the wines. The wines then mature for 16 months in a mix of 225lt and 500lt barrels, 25% of which are new, before bottling.

MMAD, MCLAREN VALE, SOUTH AUSTRALIA



The old Grenache vines of the Blewitt Springs subzone of McLaren Vale, a little south of Adelaide, are an important part of Australia’s viticultural history, and are increasing renowned for producing Australia’s finest Grenache wines. In early 2021, the MMAD Vineyard was purchased by a quartet of winemakers, including Masters of Wine Michael Hill Smith and David LeMire. MMAD takes its name from their first initials. The vineyard was plan-

ted with 100% Grenache in 1939 on the fine sandy soils typical of Blewitt Springs, and is exposed to the fresh sea breezes from the Southern Indian Ocean to the southwest. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives beautiful perfume and structure to the wines. To counter the extreme dryness of this part of the world, the vineyard soils are regularly mulched to retain

moisture, and legumes grow between the vine rows, which enhance soil life and organic matter when ploughed back into the soils.

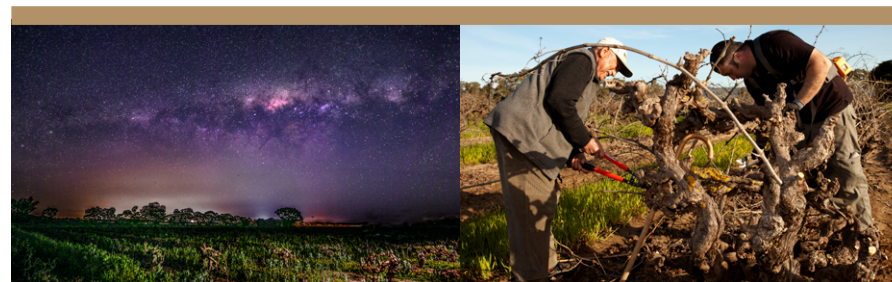
The grapes need to be picked at the optimum moment, when they have good acid levels and fresh perfume, and enough mid palate flesh without the wine becoming heavy.

This Grenache was vinified very gently, a little like a Pinot Noir. The grapes were mostly destemmed, then the whole berries were fermented in open top concrete fermentation tanks, followed by maturation in old 500 litre puncheons. The resulting wine aims to reflect this unique terroir in the most natural way possible.

CIRILLO ESTATE WINES, BAROSSA VALLEY, SOUTH AUSTRALIA

Cirillo Estate Ancestor 1850 Vine Grenache from the Barossa Valley is regarded in Australia as a national treasure, but internationally it has, remarkably, remained a complete secret! These very special old vines were planted back in 1848, producing their first vintage in 1850, and they are now the world’s oldest Grenache vines still in production! The vines have survived this long mainly because of the dry, sandy soils on which they grow; phylloxera could never survive in such dry conditions, which is why this remote part of South Australia still has so many wonderful old vines. The Cirillo family originated from Calabria in Southern Italy. Since current owner Marco’s father purchased the 1850 vineyard in 1969, only Marco and his father have pruned these beautiful, delicate old vines; truly a family affair! Marco picks his 1850 Vine Grenache

grapes over six weeks, in three goes, each two weeks apart. This means the grapes have three different sugar levels, which helps control the alcohol level and improve the texture, and three different levels of acidity, so that the end wine has a naturally fresh and balanced level of acidity. The grapes are destemmed, then fermented at low temperatures in open top tanks using natural yeasts. 20% of the wine is then matured in large, old French hogsheads whilst the remainder matures slowly in stainless steel tanks. After nine months, all the wines are put into one tank and left for five to six years to settle naturally. The wine is then bottled at around six years of age with no need for filtration. The result is a wine of extraordinary purity, depth of flavour and complexity, which has the potential to develop in bottle for at least 20 years.





THE WINES

OUR EXQUISITE SELECTION



**Josep Grau
Vespres 2021,
Montsant, Spain**
CHF 19.90/bt
(one bottle)

This is a blend of 65% Garnacha, 25% Carignan and 10% Syrah, from four different plots of vines aged 50 – 70 years old. It has lovely pure, juicy, floral red fruit flavours with notes of spice and minerality. Very Mediterranean in character, it has a silky texture, fresh acidity, medium body and a warm and seductive mouthfeel. A lovely, easy-drinking Garnacha blend which does not overpower in any way.

1850 cases were produced.
Rated 92pts by James Suckling

Drink with meat risottos, roasted white meats or lamb, grilled vegetables, mushrooms or sheep's cheese.

Drink now – 2026.



**Josep Grau
La Florens 2021,
Montsant, Spain**
CHF 29.90/bt
(one bottle)

Josep Grau considers the 2021 vintage to be the best he has ever produced! This wine is made from 100% Garnacha grapes from 75 – 100 year old vines. It has wonderfully pure aromas of red fruits and flowers – raspberries, roses and violets. The palate is beautifully fresh, with spicy acidity and a bite of minerality on the finish from the very old vines. There is no hint of oak, just pure raspberry and blood orange fruit flavours combined with gentle violet notes. The wine is perfectly balanced with gentle tannins and a long length. For a wine from a hot region, it really has great finesse, subtlety and personality.

735 cases were produced.
Rated 94pts by James Suckling

Drink with roasted red meats, game, stews, Iberian ham, pasta with meat sauces or sheep's cheese.

Drink now – 2028.



**Clos Bellane
Vinsobres
"St Jacques"
2020, Southern
Rhône, France**
CHF 24.90/bt
(one bottle)

Made from a blend of 65% Grenache from 60 year old vines and 35% Syrah, this is an impressive Côtes du Rhône Rouge from the excellent quality village of Vinsobres, lying between Vacqueyras to the south and Valréas to the north.

On the nose it has dark fruit aromas with notes of spice and violets. In the mouth it has flavours of dark cherries and blackberries, black olives, herbs and a lot of spice. It is deep and rich in fruit, but at the same time has excellent freshness from the cool, high altitude location of the vineyards. Still brooding and young, this will drink beautifully until 2030.

550 cases were produced.
Not yet rated as this is the first vintage produced of this wine.

Serve with duck with olives, a Kobé beef entrecote or a simple home made pasta dish with meat sauce.

Drink 2024 – 2030.

ABOUT THE WINES



**Domaine of the
Bee Maury Sec
2021, Roussillon,
France**

CHF 35.-/bt
(one bottle)

2021 was a fantastic vintage for red wines in the Maury region, with a perfect warm and dry summer and some much-needed rain in early September. This wine is a blend of 60% Grenache and 40% Carignan grapes from vines averaging 80 years old grown on a limestone and schist hillside. It has a deep, dark colour and an explosive nose of dense, ripe fruits – mulberries, smoky plums and dark cherry Kirsch – with hints of wild garrigue and chocolate. The palate is succulent and beguiling, with incredibly forward ripe fruit, full body, and grippy tannins too. Svelte and finely textured, it is a perfect blend of the delicacy and perfume of Grenache, with the depth of colour, higher acidity and firm tannins of Carignan.

350 cases were produced.

Best enjoyed with grilled red meat, hearty stews, barbecued food, and hard cheeses.

Drink now – 2035.



**MMAD Blewitt
Springs Grenache
2021, McLaren Vale,
South Australia**

CHF 39.90/bt
(one bottle)

2021 was a perfect growing season in the McLaren Vale! This 100% Grenache comes from vines planted in 1939. It has an intense core of red and blue fruit flavours, with impressive purity and density, but also an elegance and lightness that belie the energy and power of the fruit. Raspberry coulis, red cherry and pomegranate flavours combine with notes of spice and dried herbs. The tannins are gentle, fine and silky smooth. 14% alcohol.

Approximately 800 cases were produced.

Awarded 97/100pts by James Halliday and 94/100pts by Wine Advocate: “a supreme first release.”

This would pair nicely with a Porchetta or Asian braised beef.

Drink now – 2035.



**Cirillo 1850
Ancestor Vine
Grenache 2017,
Barossa, South
Australia**

CHF 65.-/bt
(one bottle)

This wine from 170 year old vines has powerful aromas of raspberry fruit, dried herbs and assorted spices. The palate is complex, medium to full-bodied with intense yet subtle, delicate flavours of cherry, raspberry, white pepper and spice. It has incredible freshness and vibrancy for a wine from such a warm climate, with an uplifting bite of spicy acidity and minerality. This may come from ancient vines, but the wine feels very much alive! 14% alcohol.

Only 300 cases were produced!

96pts James Suckling

Try it with seared venison or capocollo (pork neck – seasoned, air-dried and matured), olives and Parmigiano Reggiano.

Drink 2023 – 2038.

THE MASTER'S NOSE CLUB

OLD VINE GRENACHE

