

Domaine Grand Jacquet

Côtes du Ventoux



The Domaine at-a-glance

Owners: Joël and Patricia Jacquet
Winemaker: Joël Jacquet
Soil: Limestone; Clay-Limestone **Year Est:** 2000
Size: 10 Ha **Location:** Mazan, Les Monts Ventoux
Appellations Produced: Côtes du Ventoux, and Vin de Pays de Vaucluse



Joël and Patricia Jacquet

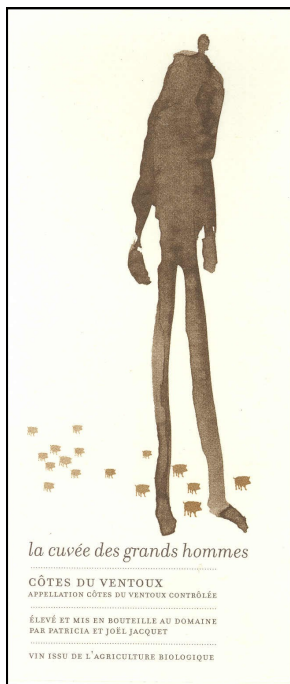
The Côtes du Ventoux is a beautiful, almost magical, region in the South of France. Mile after mile of rolling hills covered with vines, rows of lavender, wild rosemary, bay leaf, and scrubby pines give the summer air an intoxicating scent. The area gets its name from the Mont Ventoux, which is the largest mountain in central France between the Alps and Pyrenees. Also known as the “Géant du Midi” (the giant of the south), its white limestone peak can be seen from miles away. Though the South of France has a warm climate, the peak is high enough to be snow-capped in the winter. There is even a small ski resort at the summit. With their intense love for this region, it is very appropriate that Joël and Patricia first met at the summit of Mont Ventoux. Their paths crossed on the ski slope, and they have been together ever since.

Joël inherited some vines from his father in 1991. His family sold grapes to the local cooperative, but they had never made their own wine. As luck would have it, a group of his friends got together and paid for Joël to attend a wine course for his thirtieth birthday. He was hooked. Within a few years Joël and Patricia were studying viticulture and laying the groundwork to start their own winery. In 2000 they set up their winery and made their first vintage. Domaine Grand Jacquet takes its name from Joël’s nickname. In the area Joël is known as the “Big Jacquet” as he is about 6 feet 5 inches tall, which is exceptional in the South of France.

Joël and Patricia have a deep respect for their land and want to make sure that it is farmed sustainably for generations to come. In 2004, within a few years of their first vintage, Joël and Patricia’s vineyards were certified organic. Today they also cultivate olives and black truffles on their property. They have recently built a new winery on the property that now gives them the space and equipment they needed to take their wines to the next level.



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Syrah 40%
Grenache 40%
Carignan 20%

“La Cuvée des Grands Hommes” – Côtes du Ventoux Rouge 2007

Technical Notes: The grapes are selected in the vineyards and harvested by hand. The bunches are sorted in the winery, then destemmed and crushed. The wine is aged and fermented in tank. There is no oak ageing before bottling.

Tasting Notes: “La Cuvée des Grands Hommes” (The Big Guys’ Wine) is a rich, lush wine built for enjoyment. The nose is full of black fruit aromas. In the mouth deep black cherry fruit leads to hints of spice and black pepper. The finish is very silky with soft ripe tannins. This is a great wine for grilled meat, barbeque, or if you just want to kick back with a nice glass of red wine and feel like a giant.