



# La Font de L'Olivier

## Vin de Pays des Côtes de Thongue



### The Domaine at-a-glance

**Owner/Winemaker:** Bruno Granier  
**Soil:** Marl, Sand with Schist fragments **First Vintage:** 2001  
**Size:** 22 Ha **Location:** Magalas, Languedoc-Roussillon  
**Appellations Produced:** Vin de Pays des Côtes de Thongue

The winery of La Font de l'Olivier (literally, "The Fountain of the Olive Tree") lies within the village of Magalas, 15 km north of the beautiful and historic city of Béziers. The vineyards are situated just outside the southern limit of AOC Faugères at an altitude of 116 to 160 meters. The intense sunshine and low rainfall enjoyed in this area are ideal conditions for making rich, concentrated wines.



Bruno Granier



The domaine was originally started by Bruno Granier's grandfather who became a successful negotiant selling wines to the French army during World War I. The domaine grew to over 100 hectares, but was subsequently divided through the generations. Bruno, who is the brother of Isabelle Bertrand (owner of Mas des Brunes), started with 12 hectares and then purchased 5 more hectares of old vine Carignan. He is fortunate to possess some of the few remaining plots of very old vine Carignan in the region. Unlike many of the growers in the area Bruno seeks out the best, but most difficult areas to farm. This rigorous vineyard selection is reflected in the quality of the wines. Bruno is currently involved in a geological survey of the region that could possibly change his vineyards to appellation Faugères based on the terroir.



100% Carignan

### Carignan Vieilles Vignes – VdP des Côtes de Thongue 2004

**Technical Notes:** The grapes are all manually harvested, de-stemmed and crushed, and then allowed a long cool maceration. The Carignan vines used to make this wine are a minimum of 75 years old, with yields of 30 hl/ha minimum. This wine spends no time in oak.

**Tasting Notes:** This old vines Carignan is profoundly dark, almost black, in the glass with a matte appearance. The nose is complex dominated by black raspberry with hints of sandalwood, tapenade, and garrigue spices. In the mouth this wine is dense yet silky, soft and elegant with supple, ripe tannins. In the finish, the raspberry flavors give way to dark fruit and chocolate.

### About Carignan

For years the French government encouraged growers to dig up and replant their Carignan with other grape varieties. Sadly, this means it is almost impossible to find good, old-vine Carignan. Most of it has already been ripped out to liberate the land for more productive vines. When allowed to overproduce, Carignan will yield high quantities of uninteresting wine. However, when kept in check, old vine Carignan can produce wines of deep concentration and complexity.

