



# DOMAINE LA FONT DE L'OLIVIER

## Very Old-Vine Carignan from the Cotes de Thongue

La Font de L'Olivier ('the spring in the olive grove') is a 50 acre, family-owned property in an area of Languedoc known as Vin de Pays de Cotes de Thongue. Often thought of as a giant homogeneous tract of vine land, the Languedoc is made up of distinct regions that are gaining more recognition and are even being listed on the label. Located off the banks of the Thongue River, La Font de L'Olivier grows very old vine Carignan (between 75-140 years of age) in villefranche soils that are a mixture of rich clay and lime. Old vines and specific terroir is exactly what's needed to produce the world's best versions of a grape that used to run amok all over southern France. After a state imposed vine-pull scheme, only the best Carignan survives today and is appreciated for its pigment, tannin, acidity and astringency. With a skilled hand owner/winemaker Bruno Granier also manages to bring out its finer qualities.

The winery of La Font de l'Olivier 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.

The domaine was originally started by Bruno Granier's grandfather who became a successful négociant 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 started with 12 hectares of vines, 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. For years the French government encouraged growers to dig up and replant their Carignan with other grape varieties. Sadly, this means it is very difficult to find good, old vine Carignan. Most of it has already been ripped out to liberate the land for more popular grape varieties. 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. This wine is aged exclusively in tank, and spends no time in oak.

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