



Languedoc- Roussillon 2023 Special Report

BY MATTHEW STUBBS MW

91

Clos du Gravillas Rendez-Vous sur la Lune 2021

Minervois. Carignan 45%, Syrah 45%, Grenache 10% (13%)

Bright purple to match the vivid red label. Violets, iris, crunchy black cherry, medium bodied, peppery with amazing freshness. High altitude, continental climate kicking in, quite firm tannins. Natural yeast ferment, mostly tank aged, only 25% aged in oak. Bright and breezy style. 2023-2026

93

Clos du Gravillas L'Inattendu 2021

Minervois. Grenache Blanc, Macabeu (13%)

At 300 metres altitude on limestone soils of St Jean de Minervois.

Tight, taut, some lovely vine peach and pithy waxiness of Macabeu, underpinned with lovely acidity. You can almost feel the cool Tramontane breeze in a glass. Gentle oak treatment to add a fine layer of complexity. Elegant and understated, limestone finish. 2023-2027