

CHÂTEAU MILLEGRAND

MINERVOIS, LANGUEDOC

CHÂTEAU
MILLEGRAND

2007

MINERVOIS
APPELLATION MINERVOIS CONTRÔLÉE

MIS EN BOUTEILLE AU CHÂTEAU

SCEA CHÂTEAU MILLEGRAND - VIGNERON RÉCOLTANT

13000 TRÈBES - PRODUCE OF FRANCE

13000 TRÈBES / 75cl ÉLEVÉ EN FÛTS DE CHÊNE

A more recent addition to the Bonfils family's collection of well-situated and historically significant Languedoc domaines, this 445-acre estate was purchased from the Church of Carcassonne in 2003. Like its sister estate, Vaugelas in Corbières, the Domaine de Millegrand had ties to the influential Catholic Abbaye de Lagrasse, as it served as a satellite priory to the abbey during the 12th Century.

Millegrand is located outside the small village of Trèbes, just east of the fortified Medieval city of Carcassonne. It is one of the largest domaines in the Languedoc, but only 50 of its 180 hectares lie within the Minervois AC. The estate is in the extreme southwest corner of the appellation (in the Argent Double zone) just across the Canal du Midi from Corbières'

excellent Montagne d'Alaric sub-zone. To paraphrase Geologist James Wilson in his indispensable text, *Terroir*, this area known as the Carcassonne Gateway is a confluence of Atlantic, Mediterranean and Pyrenees climates resulting in a viticultural zone with abundant sunshine and ample distribution of rain.

Since assuming control of the estate, Jean-Michel Bonfils and his three sons have undertaken an ambitious renovation plan in both the vineyards and cellar of Millegrand. They have implemented sustainable vineyard practices, limit yields and harvest all of their Minervois fruit by hand. Recent vintages have been impressive.

DOMAINE FACTS

VINES & WINES:	120 acres in Minervois AC planted to Syrah, Grenache, Carignan and Mourvèdre Minervois Fût de Chêne: 35% Syrah, 30% Carignan, 25% Grenache, 10% Mourvèdre Minervois Cuvée Mourral: (not currently imported by JWS) Minervois Cuvée Traditionnelle: (not currently imported by JWS) All vines sustainably farmed (lutte raisonnée)
SOILS:	Limestone (Eocene epoch) and clay with gravelly topsoil
HARVEST:	Manual harvest (extremely rare for an estate this size in Languedoc) with strict selection in both vineyard and on sorting table upon arrival at the cellar.
YIELDS:	Average 40 to 45 hectoliters/hectare
VINIFICATION & ELEVAGE:	Total destemming. Each variety normally fermented separately in temperature-controlled cement cuves with daily pigéage (punching down). Standard cuvaison period is two weeks, though Syrah and Carignan are often macerated for up to five weeks. Élevage for most components of the estate's top two cuvées listed above takes place in a combination new, one-year-old and two-year-old oak barrels. Grenache generally remains in cement cuves to preserve freshness until final assemblage. These wines are not filtered. Cuvée Traditionnelle is vinified entirely in cement tanks.
ANNUAL PRODUCTION:	300,000 bottles / 25,000 cases for Minervois wines Millegrand also produces considerable amount of VDP red, white, and rosé wines.

JEFF WELBURN
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