

Tasting Date: 29-6-06 Location: Fulham
Wine Name: Rendez-Vous du Soleil
Producer: Clos du Gravillas
Region/Appellation: Vin de Pays Côtes de Brian
Grape Varieties: Carignan
Alcohol: 13.5 Vintage: 2003 Price: £ 12



COLOUR DEPTH:
watery | pale | medium | deep | dark

COLOUR HUE:

WHITE: greenish | yellow | straw yellow | gold | amber
RED: purple-red | ruby | garnet | brick | brown
ROSE: pink | salmon | orange

CLARITY:

clear | slight haze | dull | cloudy



AROMA INTENSITY:

weak | moderate | aromatic | powerful

DEVELOPMENT:

youthful | some age | aged

AROMAS:

*red plums, watermelon?!, lavender, spicy garrigue,
complex, very nice . . .*



DRY/SWEET:

very dry | dry | medium dry | off dry | sweet

BODY:

very light | light | medium | medium heavy | full-bodied

ACIDITY:

excessive | tart | lively | fresh | smooth | flabby

TANNINS:

LEVEL: none | weak | medium | high TYPE: soft | astringent | hard

FLAVOUR INTENSITY:

weak | moderate | powerful

FLAVOURS:

red plum liquor, cranberry, spicy garrigue, astringency almost like eucalyptus

FINISH:

short (< 3 sec) | medium (4-5) | long (5-7) | v. long (>8 sec)

FURTHER FLAVOURS/ CONCLUSIONS/ FOOD PAIRING:

*Refined yet a bit rough as would be expected.
Casual, excellent and very well balanced, the
kind of wine you never grow tired of.*

RATING: ★★☆☆☆

Tasting Date: 9-6-06 Location: Cabezac
Wine Name: Lo Vieilh
Producer: Clos du Gravillas Lo Vieilh
Region/Appellation: Vin de Pays Côtes de Brian
Grape Varieties: Carignan
Alcohol: 14 Vintage: 2003 Price: £ 39



COLOUR DEPTH:
watery | pale | medium | deep | dark

COLOUR HUE:

WHITE: greenish | yellow | straw yellow | gold | amber
RED: purple-red | ruby | garnet | brick | brown
ROSE: pink | salmon | orange

CLARITY:

clear | slight haze | dull | cloudy

narrow magenta rim



AROMA INTENSITY:

weak | moderate | aromatic | powerful

DEVELOPMENT:

youthful | some age | aged

AROMAS:

*elegant, plum, blackberry, anise, very well-in-
tegrated oak, black pepper, leather bound library
books*



DRY/SWEET:

very dry | dry | medium dry | off dry | sweet

BODY:

very light | light | medium | medium heavy | full-bodied

ACIDITY:

excessive | tart | lively | fresh | smooth | flabby

TANNINS:

LEVEL: none | weak | medium | high TYPE: soft | astringent | hard

FLAVOUR INTENSITY:

weak | moderate | powerful

FLAVOURS:

*amazingly soft texture like silk, intense black-
berry liquor, spicy, light vanilla*

FINISH:

short (< 3 sec) | medium (4-5) | long (5-7) | v. long (>8 sec)

FURTHER FLAVOURS/ CONCLUSIONS/ FOOD PAIRING:

*Spicy blackberry finish. Very smooth and elegant,
perfect balance of all elements - stunning.
Paired well with rabbit pie.*

RATING: ★★★★★