



WHERE
FRANCE

WHAT
RED

WHEN
BI-WEEKLY

DOMAINE SPENCER- LA PUJADE OLD VINE CARIGNAN

Old Spaniard sneaks into France and becomes an intellectual talk show star.



WINEMAKER Sébastien Bonneaud

REGION Languedoc/Corbieres

GRAPE VARIETY Carignan

AGE OF VINES Planted in the mid 1940s through mid 1980's

PRODUCTION 24,000 bottles

SOIL Clay and limestone mixed with Aeolian sand



CONCEPTUAL DOPPELGÄNGER

Well, with their stars all fleeing for bordering countries, it seems as though France's perpetual self-love has turned into a wee bit of self-loathing. What to do? Why adopt new heroes of course - as France as always done. Embrace the best from elsewhere, and then claim it is the transitive properties of their adoration that have made aforementioned non-French-person...awesome. I sincerely have a hard time arguing this point as I wish the French would love me as they do Javier Bardem - Spaniard with gravitas and sex appeal, just the way the French like 'em. Me too.

VITI/VINI

The estate is comprised of 30 hectares at an altitude of 300m. Seb implements organic practices, and the vineyards are registered agriculture raisonnée. The Aeolian sand component to the soil is atypical for the region and imparts suppleness to the texture on the finish. Seb follows the 'less is more' in the cellar philosophy and invests most of his energy in the vineyard. De-stemmed and fermented in vat with indigenous yeasts, a temperature controlled maceration lasts approximately 20+ days, followed by gentle pressing. Maturation in vat, and blended after 5 rackings, to allow for minimal filtration prior to bottling.

PRODUCER

Christopher Spencer purchased the estate in 2007 to fulfill a long-standing dream. Christopher's vision is executed by Sébastien Bonneaud, who runs the estate. The favorable microclimate and light touch in the cellar allow for a genuine expression of the region in the finished wine. The label is a pretty apt representation of Sébastien, always with a black beret and glass in hand!

