

An Integrity Wines Selection

Château La Grolet, Côtes de Bourg Bordeaux Certified Organic (ECOCERT): Biodynamic (Demeter)

Catherine and Jean-Luc Hubert are proprietors-wine makers of the Château Peybonhomme- Les-Tours with the appellation Premières Côtes de Blaye and of Château La Grolet in Côtes de Bourg. These 2 estates produce wines which are examples of the work carried out in Biodynamics. The care given to meticulous and natural winemaking that is closely linked to Biodynamics makes it possible to achieve complexity and purity. One stormy night in December 1999 was the impetus for Jean-Luc and Catherine Hubert to convert their two vineyards to organic and to use biodynamic methods. The storm had winds up to 200 km/hr, uprooted many trees and even damaged the tower of the castle they call home. Jean-Luc describes it as "apocalyptic" and as they listened to the winds howl, the next year they stopped using chemicals and started the transition to biodynamics.



In the commune of Saint-Ciers-De-Canesse, Château La Grolet covers 54 hectares divided into **38 hectares of red vineyards**, the rest in natural meadows, woodland, river and sources, a structure that has remained unchanged for centuries. With its vineyard divided into small terraces and steep slopes, Château La Grolet is proud to carry the Côtes de Bourg appellation in a landscape that is worthy of "little Switzerland of Gironde". Jean-Luc Hubert's desire has always been to create wines which embody the living memory of the terroir. Fifth generation winemaker, indeed, Jean-Luc Hubert is a viticulturist to whom the history and the life of the vineyard and the estate are a vital ingredient of the wine.

Weed killers are banned and products used to treat the vines are limited to sulphur and bacillus thuringiensis. The vines are only fed with natural fertilizer, rock powder, organic compost and green fertilizer. Insects help to reduce the use of fungicides including copper widely used in Organic Agriculture. The strategy focuses on maintaining the biodiversity involving the auxiliary predators of vine parasites. Indirectly, the greater level of biodiversity, the lower the doses of treatment required.

Soil: Gravel-muddy layer covering a clay silt-laden base

Planting: 65% Merlot, 30% Old Vine Cabernet Sauvignon, 5% Malbec.planted on South-South-West steep hills.

Winemaking: Spontaneous thermal fermentations with indigenous yeasts. No input except sulphur in very small quantities (approx.: 90mg/L). 12 month neutral barrel aging after malolactic fermentation. No clarification, light filtration.

CHATEAU LA GROLET - Traditional Vintage - The vineyards are located on southern, exposed steep slopes and on a argillo-gravelly soil. Manual sorting of the harvest, 100% destemmed, temperature control, approximately 3 weeks of fermentative maceration, the wine is aged for one year in oak barrels before being bottled.



La Coccinelle de La Grolet - 100% Merlot is only to considered a second wine this is only because of the fact that it undergoes a short winemaking process and only in barrels. Less complex than the traditional vintage, a succulent wine where the fruit is in a rough state nevertheless with mineral touches thanks to the gravelly soil.

Tête de Cuvée - Following the Quintessence of Peybonhomme example, the blend which will become the "Best Grolet Vintage" created in the barrel once fermentation is complete. It is thus never the same every year but we often get Malbecs and our old Cabernet Sauvignons. After 12 months in new barrels, the tannins are silky and with time, red fruit aromas will turn to cocoa, even tobacco.

***For more information please contact us at www.integritywines.net, or
call us at 404.808.8788.***