

Boulevard Napoléon Grenache Noir



Named after a former street in the village of La Livinière, Minervois: Boulevard Napoléon is the partnership between restaurateur Trevor Gulliver, the chef Fergus Henderson and the winemaker Benjamin Darnault.

*"Art and wine are the superior joys of a free man."
Aristote*



Appellation: IGP Pays de l'Hérault

Vintage: 2022

Alcohol: 14.5%

Grape varieties: 100% Grenache Noir

Terroir: Clay and limestone / 70 year old vines (approximately).

Vines: Manuel harvesting in small wooden cases.

Vinification methods: Fermentation in 4000 litre tanks / Maceration for 3 weeks / Lightly filtered without fining.

Maturing: 20% matured in 300 litre barrels (1 to 2 years old) and 80% in stainless steel tanks.

Tasting notes:

A robe of Venisien red.

It is full of cherry, aniseed and subtle spicy cedar flavours. On first impressions, although monumental, plays on velvet. The tannins are supple and generous, with leather-lined plum, followed by old, full-bodied grunts of Ethiopian moka.

To finish, a menthol celebration of the panache and daring of a kampfot pepper. A wine that pays tribute to Grenache Noir, this prodigious grape emblematic of the appellation.

Pairing:

With deer, duck, lamb or a prime rib of beef.

Recommendations:

Serve at 16°C

Aging potential: Drink until 2025