

Boulevard Napoléon,  
`Le Pujol` Grenache VdP de l'Hérault 2023  
Minervois, Languedoc, France



Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Benjamin Darnault</b>
Closure	<b>Diam</b>
ABV	<b>15%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>4.6g/L</b>
Wine pH	<b>3.69</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Named after the street the winery is located on in the village of La Livinière, Minervois, Boulevard Napoléon is the partnership between restaurant owner Trevor Gulliver and winemaker Benjamin Darnault. Seeing the potential in the vineyards located by his holiday home, Trevor started making the wines and then showed them to his other partner, chef Fergus Henderson, who was more than impressed, as were we! Each wine is a classic expression of the varietal grown on the dry, stony slopes of the south of France - yet they retain a vibrancy and definition that marks them out from the crowd.

## VINEYARDS

The Grenache comes from the 'Le Puyol' vineyard in the heart of La Livinière. Soils are composed of gravel and sandstone and the bush vines are on average 70 years old, producing low yields of fruit packed full of flavour.

## VINTAGE

At the end of 2022, despite some soil water reserves, there was a winter rainfall deficit. The beginning of the season was difficult, with temperatures cooler than usual. Vegetative growth, far from explosive, even slowed down in dry parts. Until mid-August, the summer of 2023 was only moderately hot. It was at this point that high temperatures accelerated sugar loading on early ripening grape varieties, leading to a delayed start to harvesting. This climate continued to persist, causing berry withering and leaf drying. This heatwave played a significant role in the decline in harvest volumes. The 2023 vintage was quite complex at every stage, and the winemaker had to demonstrate much technical skill.

## VINIFICATION

The hand-picked grapes were fully destemmed prior to maceration. Only the free-run juice was used and maceration was kept very short to produce a lighter style of Grenache. Fermentation took place in stainless-steel tanks at controlled temperatures. After fermentation, the wine was aged for a period in large concrete vessels before bottling.

## TASTING NOTES

This wine is medium ruby in colour. Beautifully perfumed on the nose with bright red berry fruit aromas. Silky tannins and a vibrant acidity on the palate which carries the aromas onto the lingering finish.