

GRAFT
WINE COMPANY

COLLINE DE L'HIRONDELLE OISEAU / COLLINE DE
L'HIRONDELLE / 2013 / LANGUEDOC-ROUSSILLON /
FRANCE

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Colline de l'hirondelle (Swallow Hill) is where we live and make our wine on a hill surrounded by organic vineyards just outside the small French village of Douzens. We chose the literal path of naming the winery for what was actually there: a hill ("Colline" in French) overlooking vineyards actually called "The Swallow" on the town land registry. We figured that at least people in our village of 800 would be able to find us. The fact that the name was completely unpronounceable in English, my native language, didn't occur to me at the time.



VITICULTURE + VINIFICATION

Clay / limestone terraces in the northern foothills of the Alaric Mountain (Corbières). Hand harvest of very ripe fruit, carefully transported to the winery in crates. The Carignan, Syrah and Grenache are destemmed and crushed. The fermentation using cultivated yeast lasts 20-25 days with gentle pump-overs or stirring. All varieties are aged in stainless vats for 16 months. All varieties are fined and filtered before bottling. Bottle aged 36 months. Selected yeast. Max temperature 28°C. Tank fermentation. Natural malolactic fermentation is completed in stainless tanks. There is no oak influence on the wine.

TASTING NOTE

Garnet color with ruby highlights. Notes of blackberries, garrigue, violet and toasted cinnamon on the nose. Smooth, round, and ample on the palate. Silky and complex.

FACTS + STATS

WINEMAKER	JENNIFER BUCK & DIDIER FERRIER
VARIETIES	60% CARIGNAN, 20% GRENACHE, 20% SYRAH
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	0 G/L
TOTAL ACIDITY	3,44 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	23 MG/L

