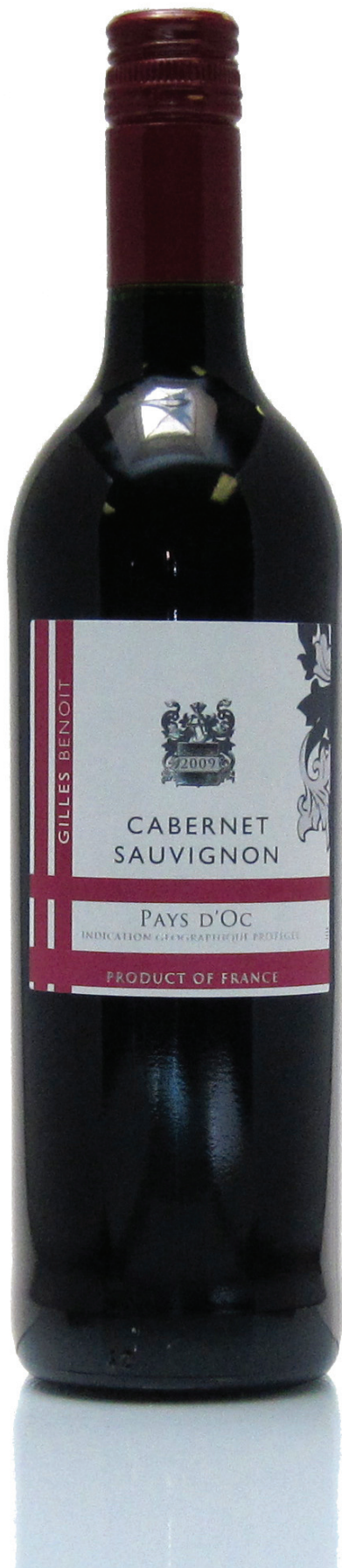




GILLES BENOIT

IGP Pays d'Oc, FRANCE

Cabernet Sauvignon "Classique"

Grape Variety: 100% Cabernet Sauvignon

Vintification: Fermentation under temperature control. Long maceration (20 days) with regular punching of the cap to extract structure and tannins. Aged in stainless steel tank and 20% in oak for six months.

Tasting Notes: Complex nose of spices and blackcurrent aromas. This cabernet is well bodied on first impact on the mouth, with silky tannins. The balance of this cabernet is perfect, between fruits and acidity. It can be kept on cellar for five years

Alcohol: 12.5%



Gilles Benoit

LANGUEDOC ROUSSILLON

Domaine Montariol DeGroote was founded by Pierre DeGroote, a highly regarded vigneron and pioneer of quality in the Languedoc, after his non-compete agreement with Castel ended. The French mega-wine group, Castel, purchased Pierre's first wine business, Domaine Virginie located just south of Beziers, in late 1999/early 2000. Domaine Virginie was the first domaine to produce top quality Vin de Pays d'Oc varietals. Pierre's deft winemaking/astute marketing abilities and the newly discovered potential of the Languedoc region to cast off its image of a wine lake producing generic plunk caught the attention of the large negociant companies such as Castel, Jean-Jean, Val d'Orbieu and Skalli. Domaine Montariol DeGroote followed in the steps of Domaine Virginie determined to craft wines of quality and value. Although Pierre has holdings in the appellations of Minervois and Coteaux de Languedoc and the countries of Tunisia, Chile and Romania, his vineyard holdings located in Pennautier, near Carcassonne, constitute the largest parcel. The approach is quite simple for his team of viticulturists and vignerons, quality work in the vineyards maintaining reasonable yields and straight forward, no frills winemaking in the cuverie. The result are wines of character and typicity illustrating that the Languedoc region can produce affordable, quaffable wines.

Chardonnay Reserve IGP Pays d'Oc

GRAPE VARIETY: 100% Chardonnay

HARVEST: A part of the vineyard was green harvested. Then in September we picked grapes partly by hands (only in the morning) and by machine (at night).

VINIFICATION: Cold maceration. Vinification at low temperature (16°C) in stainless steel tank. Then the wine is aged in oak (80% of the wine) for 4 to 6 months before blending and bottling.

TASTING NOTES: Perfectly ripe from low-yield, vineyards give full expression to the Chardonnay fruit. The wine is elegant, well balanced between the aromas of exotic fruits and the oak taste. Very full and round on the palate, it has a complex finish and long aftertaste reminiscent of ripe apricots and the vanilla of the oak.

ALCOHOL: 12.5%