



G

GARRUS

CÔTES DE PROVENCE 2012

Grapes are selected from vines that grow from parcels of superior quality. The best quality lots bearing old vines consisting primarily of Grenache and Rolle (Vermentino).
Harvesting at sunrise to noon.
Optical grape sorting.
Destemming and slight crushing at 7-8°C to avoid oxydation.
90% free run juice. 10% first slight pressing.
No maceration.
Alcoholic fermentation in new and second year demi-muids (600 L barrels).
10 months burgundian style «Bâtonnage» twice weekly.
Individual barrel temperature control.

MICHAEL APSTEIN 94_{POINTS}

2012 Garrus

A blend of 80-year-old Grenache and Rolle, the barely colored 2012 Garrus (\$100) has weight, but no heaviness, stone fruit flavors and an appealing hint of bitterness in the finish that reminds me of a high-end white Rhône wine.

SPECTATOR 

Jonathan Ray

2012 Garrus

This is as fine a rosé as you will ever find, a grand cru in all but name, made from old-vine Grnache and Rolle, fermented and aged for ten months in barrel. It's absurdly complex with cream, butter, cherries, vanillas, herbs, spice and dried fruit in the mix. The finish goes on forever. It's a remarkable wine and no mistake. Think pink and enjoy!

Wine Spectator 91_{POINTS}

2012 Garrus

Distinctive, with mango and nectarine notes laced with a hint of orange zest. The lacy finish has a stony backdrop. Shows impressive length and precision. A gorgeous rosé. Grenache and Rolle. Drink now. -JM

WINEENTHUSIAST 92_{POINTS}

2012 Garrus

This full-bodied wine pushes the concept of rosé to its limits. Wood-aged and rich, it conveys a sense of structure, mature fruit and delicious toastiness. It has already been aged an extra year, but would benefit from cellaring even longer, so wait until 2015. -RV

THE TASTING PANEL 92_{POINTS}

Antony Dias Blue

2012 Garrus

Very pale; fragrant and mellow; dense and rich with lovely texture and a faint hint of toast; Grenache and Rolle (Vermentino).

 16/20
JancisRobinson.com

2012 Garrus

Drink 2014-2016

Tasted blind. Grenache, Rolle. Pale, almost yellowy colour. Not sure if it is colour association but it smells of yellow plums, a touch of oak spice. More oaky on the palate and creamy. Just a bit hard and bitter on the finish. (JH)



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