

Château Gracia 2012

CSPC#763546

750mlx12

14.5% alc./vol.

Grape Variety

80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon

Appellation

St.-Emilion

Classification

Grand Cru Classe

Website

N/A

General Info

Chateau Gracia is produces garage-style (aka "vins de garage") St-Emilion wines from a 4.4-acre vineyard with microscopic yields of 18-22 hectoliters per hectare (400-550 cases). Michel Gracia the proprietor is good friends with Ausone's Alain Vauthier, produces wines that have much in common with the lushness and concentration of Ausone. Founded in 1997, Michel is a first-generation immigrant, originating from Spain. After less then a decade since his first crush, Michel was already recognized by Robert Parker as one of the twenty best wine estates in France in 2006.

Vineyards

Vines cover just 1.9-hectares of clayey/limestone soil, planted with 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon and an average age of vine at just under thirty years. Yields are kept low, down to a paltry 21hl/ha. There is another 1.26-hectares parcel on more sandy soil planted with 80% Merlot and 20% Cabernet Franc which is the source of "Les Angelots de Gracia".

Harvest

Hand harvested between October 16-24

Vinification/

Maturation

After picking by hand (well, machine harvesting would take just a couple of minutes given the size of the vineyard), the must undergoes a prefermentation cold maceration for one week, after which alcoholic fermentation takes place in concrete tanks. Malolactics take place in new oak barriques where the wines mature for between 18 to 24 months with no lees-stirring. Just around 4,000 bottles are made per year, bottled without fining or filtration. The wines are aged in 100% new oak and bottled without fining or filtration

Tasting Notes

Dark, dense ruby color. Nose with concentrated ripe cherry fruit. On the palate, dense and opulent, beautiful sweetness, slightly oriental spice, very noticeable acidity, fine tannins. Has bite and pressure, good finish.

Serve with

Great with BBQ or grilled red meats.

Production

8,000 bottles annually

Cellaring

Drink 2020-2035

Scores/Awards

95+ points - Robert Parker, Wine Advocate #218 - April 2015
93-95+ points - Robert Parker, Wine Advocate #206 - April 2013
89-91 points - Neal Martin, Wine Journal - May 2013
92 points - James Suckling, JamesSuckling.com - February 2015
88-90 points - James Suckling, JamesSuckling.com - April 2013 (score only)
90-92 points - Stephen Tanzer's International Wine Cellar - April 2013
16 points - James Lawther, Decanter.com - April 2013
91-93 points - Jeff Leve, thewinecellarinsider.com - April 26, 2013
15.5+ points - Farr Vintners - March 2013
91-93 points - Falstaff Magazine - April 2012 (score only)

Reviews

"This estate consistently turns out some of the greatest wines of St.-Emilion. Michel Gracia obviously learned a lot from his close friend Alain Vauthier at Ausone. The 2012 Gracia has an opaque bluish/black color and a gorgeous nose of blueberry liqueur intermixed with blackberry, incense, graphite and spice. Medium-bodied and super-concentrated, with well-integrated acidity, tannin and alcohol, this is a big, rich, profound 2012 to drink over the next two decades. Patience might be warranted to sit on it for 4-5 years prior to pulling corks. Anticipated maturity: 2020-2035. Kudos to Michel Gracia! This tips the scales at 14.5% alcohol from a blend of 75% Merlot, 20% Cabernet Franc and 5% Cabernet Sauvignon cropped at a low yield of 22 hectoliters per hectare."
- RP, Wine Advocate



Reviews

“One of the superstars of the vintage — again — it boasts an opaque purple color as well as an incredibly floral nose interwoven with crushed chalk, blueberry liqueur, black currants, licorice and graphite. Full-bodied and stunningly rich (yields were 22 hectoliters per hectare) with lots of glycerin and texture, this beautiful wine should keep for 15-20 years.

Another compelling effort from Michel Gracia’s 4+ acre parcel of vines located in the village of St.-Christophe des Bardes, the average age of these vines is 40 years, and the 2012’s final blend was 70% Merlot, 25% Cabernet Franc and 5% Cabernet Sauvignon. The harvest took place between October 16-24. This is a whopper at 14.5% natural alcohol. The consulting oenologist is Michel Rolland’s top assistant, Jean-Philippe Fort.

- RP, Wine Advocate

“The Gracia 2012 is very ripe on the nose with macerated dark cherries, creme de cassis and copious vanillary oak that is a little overwhelming. The palate is full-bodied with lavish ripe dark cherry and boysenberry fruit. There is a crisp seam of acidity here that keep it all in balance and if those aromatics learn to control themselves, this could be a fine garagiste (long time since I have used that word!) Tasted April 2013.”

- NM, Wine Journal

“This is so focused and refined with lovely silky tannins and beautiful fruit. Ripe blueberries and wet earth. Full and very pretty on the finish. Better in 2016.”

- JS, JamesSuckling.com

“(70% merlot, 25% cabernet franc and 5% cabernet sauvignon; 14.5% alcohol): Saturated inky-purple. Spicy ink and earth notes complement aromas of dark plum, blueberry liqueur and chocolate on the rich nose. Creamy but bright flavors of black fruits, sweet cocoa and coffee make for a very powerful, muscular style of Saint-Emilion. Finishes smooth and tactile, with lingering vanilla and milk chocolate nuances. Undoubtedly an impressive wine, and in a direct stylistic line from other recent vintages of Gracia. As he owns such a small parcel of vines, Michel Gracia is able to harvest quickly, before the rains can do too much damage.”

- ST, International Wine Cellar

“Pure, ripe and luxurious on the nose. Palate smooth and harmonious. Extraction carefully handled.”

- JL, Decanter.com

“Sandalwood, licorice, blackberry and cocoa notes, fleshy, sweet, ripe, soft textured, blackberries with cocoa are found in the finish. 91-93 Pts”

- JL, thewinecellarinsider.com

“Made from 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon from tiny yields in 100% new oak. Production is under 400 cases per annum.”

- Farr Vintners
