

CHATEAU GRANGE-COCHARD

—ELEVATING CRU-BEAUJOLAIS TO THE HIGHEST LEVEL—

“Chateau Grange Cochard has attracted attention and awards with their meaty Morgon grown on some of the best granitic soils of Les Charmes and Côte du Py”

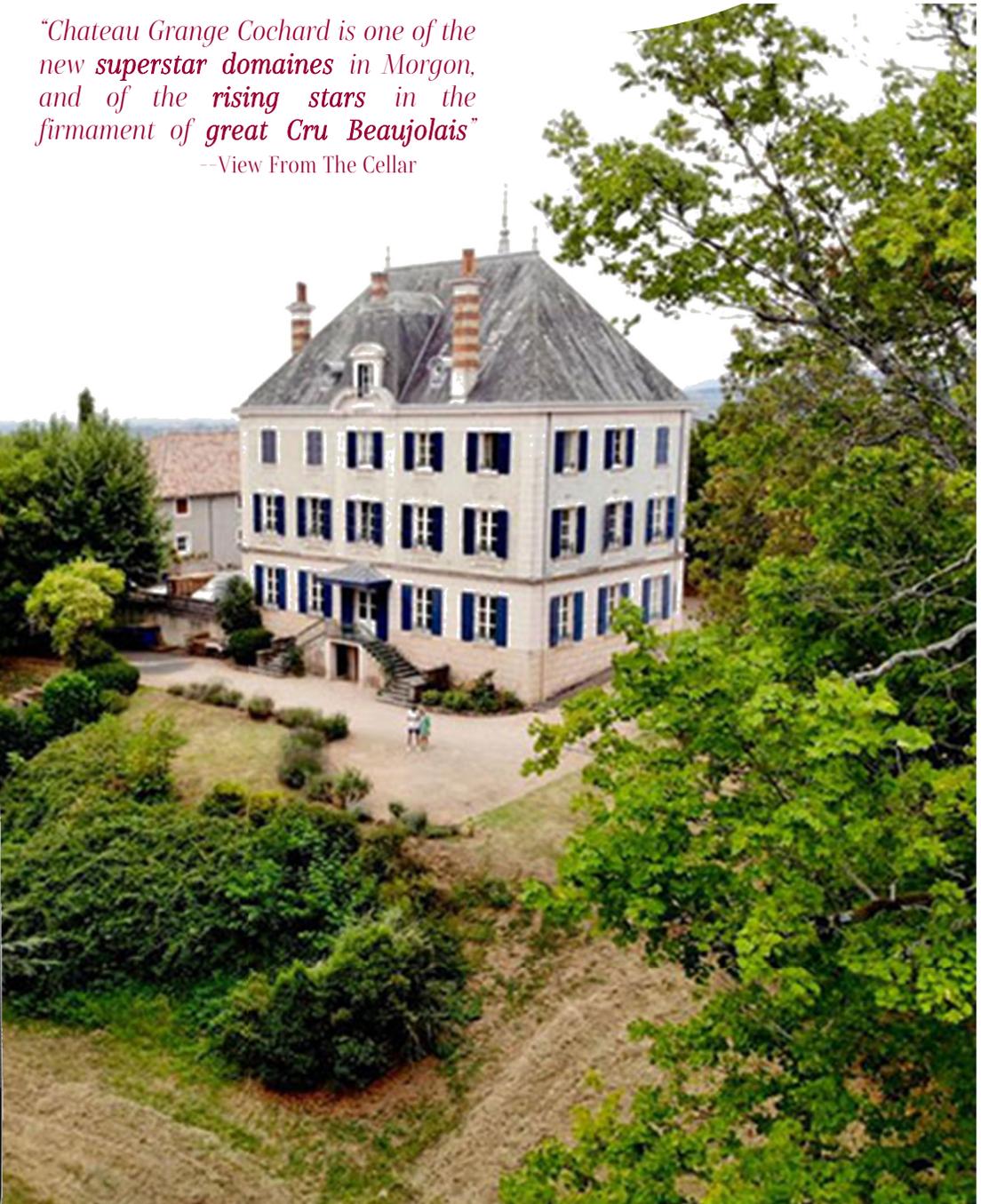
--Decanter

“The team at Chateau Grange Cochard are up to serious business; An estate well worth watching”

--Robert Parker's Wine Advocate

*“Chateau Grange Cochard is one of the new **superstar domaines** in Morgon, and of the **rising stars** in the firmament of **great Cru Beaujolais**”*

--View From The Cellar



Very old vines, up to 100 years old, all naturally grown without stakes or trellising; hand-pruned into their goblet shape.



One of only two actual chateaux in Morgon, the two Jean-Philippe have taken the great work of James and Sarah Wilding to an unimaginable new plane. The latest chapter reveals not just great Cru Morgon, but exceptional red Burgundy of the highest caliber.

Chateau Grange Cochard was built in 1759 atop older foundations. The lane outside the house is a Roman road, which was a major route featured on maps of 280 AD. In medieval times the old house was a staging post belonging to the ancient order of the Knights Hospitaller. They sheltered pilgrims on their way from the great churches of Autun and Cluny to Lyon and beyond.

Today the vineyard consists of 8 hectares, all in Morgon. **Lauded as some of the finest in the area including the top of the prestigious Côte du Py, the ancient volcanic outcrop first planted by the Romans.** The current vines are between 40 and 100 years of age. These gnarled and twisted plants give low yields, great intensity and complexity, with deep root systems penetrating diverse layers of soil and rock.

Outside in the park surrounding the chateau are numerous unusual trees planted in the middle of the nineteenth century as an arboretum. They lead down to a stream which comes from the hills above and forms a wildlife corridor down to the river Saône. The Jean-Philippe have encouraged the park and the stream to form a wildlife haven with many species of birds and wild flowers in the old meadow and woodland, and are planting new specimen trees for the future.

The natural curiosity that led our friend, Jean-Philippe Janoueix from his legendary successes in Bordeaux (*Chateau La Confession, St. Emilion Grand Cru and Pomerol's brilliant Chateau La Croix St. Georges, adjacent Le Pin, amongst others*) to Burgundy's Chateau Grange Cochard relates to a childhood tasting of Beaujolais with his father. His friendship & partnership with Jean-Philippe Manches was simply destiny...

The Jean-Philippes



Jean-Philippe Manches (*left*) Jean-Philippe Janoueix (*right*)

Chateau Grange Cochard is an award winning vineyard where small quantities of fine red wine are made by hand... with the care illustrated by the use of Diam 5 corks.

"We use exclusively grapes grown from our own vineyard, and from vine to finished bottled wine, everything is done on the estate within a few hundred meters of the chateau.

Our aim is to make fine red wines that realize the potential of some of the finest vines in the region." --Jean-Philippe

Chateau Grange Cochard is at the heart of an ancient wine-making region. The Romans made wine here 2000 years ago, identifying the great potential of the granitic schist on the Côte du Py. Our aim is to make fine wine respecting this legacy, our magnificent environment, and our glorious mature vines.

So we must:

- **respect the earth, terroir, and the vines** when we work in the vineyard
- **respect the grapes** when we work in the winery
- **respect the wine** as it matures in the cellars

We have reintroduced many of the techniques and approaches used in former times which have fallen into disuse in recent years because they are difficult and expensive.

We have also taken advantage of newer technology which allows us to minimize the stress that the grapes and wine can suffer.

Our vines produce some exceptional fruit and our philosophy in the vineyard, in the winery and in the cellar is to allow the natural expression of the characteristics of our terroir.



We are committed to sustainable viticulture, following a policy of minimum intervention using natural farming methods to nourish the soil and maintain a healthy and balanced eco-system. Along the rows between the vines we either plant grass or we work the soil so as to naturally inhibit weed growth avoiding use of herbicides

- We use no insecticides at all
- Only organic fertilizer is applied
- There is no irrigation of the vineyard – natural rainfall is all we need
- Along the rows between the vines we either plant grass or we work the soil so as to naturally inhibit weed growth avoiding use of herbicides

We do much of the work by hand. For example pre-pruning, pruning, trimming during the growing season, and removal of unwanted grape bunches and leaf growth, are all done by hand.

We pick all the grapes exclusively by hand not by machine and they are carried to the winery in small boxes rather than in large trailers to avoid crushing.

It is fortunate that all our vines are very close to the house and winery, so after picking it is just a few hundred meters to deliver them in perfect condition.

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Les Charmes

The estate : It is in the heart of a unique terroir, on the granitic and shaly slopes of Morgon appellation in the Beaujolais region, that the wines of Château Grange Cochard have been crafted since the 18th century. A rare gem discovered by two winemaker friends, who have combined their knowledge to produce authentic wines.

Our cuvee « Les Charmes » : Coming from plots of gamay located in the heart of the very well-known lieu-dit "Les Charmes". Harvesting by hand. Traditional semi-carbonic maceration and careful extraction. Maturing in vat and cask. Non fining. Low sulfites.

Château Grange Cochard – Cuvée Les Charmes AOC Morgon 2019

Country/Region/Appellation: France / Beaujolais / AOC Morgon

Estate Name: Château Grange Cochard

Cuvee: Les Charmes

Surface area of the cuvee: 6 ha

Grape Variety: 100% gamay

Wine style: Still red

Available volume: 3,200 cases for the planet

Planting vine density: 10 000 plants / hectare

Average age of the vineyard: 50 years

Yield: 47 hl / ha

Soil: Sandy and piedmont deposits

Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». **No staking of the grapevine.** All the work is made by hand (pruning, disbudding, ploughing)

Harvesting: Handpicked with great care. In little buckets of 18-20 kgs each

Sorting out: By hand before vatting. Non crushing of the bunches

Wine making: Traditional semi-carbonic maceration in vat. 1/2 of the bunches remaining entire and 1/2 are removed from the stalk

Maturing: 2/3 maturing in vat and 1/3 in cask during 11 months

Fining: NO

Alcohol: 13.5 %

Residual Sugar: < 2 gr / l

Vegan: YES

Low sulphites: YES ≤ 40 mg/l

Closure: Diam cork – sensorial neutrality guarantee

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Côte du Py

The estate : It is in the heart of a unique terroir, on the granitic and shaly slopes of Morgon appellation in the Beaujolais region, that the wines of Château Grange Cochard have been crafted since the 18th century. A rare gem discovered by two winemaker friends, who have combined their knowledge to produce authentic wines.

Our cuvee « Côte du Py » : Coming from 2 plots of very old and qualitative vines of gamay located on granitic and blue stones of the well-known lieu-dit « Côte du Py ». Harvesting by hand. Traditional semi-carbonic maceration and careful extraction. Maturing in cask. Non fining. Low sulfites.

Château Grange Cochard – Cuvee Côte du Py AOC Morgon 2019

Country/Region/Appellation: France / Beaujolais / AOC Morgon

Estate Name: Château Grange Cochard

Cuvee: Côte du Py

Surface area of the cuvee: 1.5 ha

Grape Variety: 100% gamay

Wine style: Still red

Available volume: 400 cases for the world

Planting vine density: 10 000 plants / hectare

Average age of the vineyard: 50 years

Yield: 45 hl / ha

Soil: Granite and blue stones

Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». No staking of the grapevine. All the work is made by hand (pruning, disbudding, ploughing)

Harvesting: Handpicked with great care. In little buckets of 18-20 kgs each

Sorting out: **By hand** before vatting. Non crushing of the bunches

Wine making: Traditional semi-carbonic maceration in vat. 1/3 of the bunches remaining entire and 2/3 are removed from the stalk

Maturing: 2/3 maturing in cask et 1/3 in barrels during 11 months

Fining: NO

Alcohol: 13.5 %

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Le Plateau

The estate : It is in the heart of a unique terroir, on the granitic and shaly slopes of Morgon appellation in the Beaujolais region, that the wines of Château Grange Cochard have been crafted since the 18th century. A rare gem discovered by two winemaker friends, who have combined their knowledge to produce authentic wines.

Our cuvee « Le Plateau » : Coming from a selection of very old and qualitative gamay. The plot is located in the heart of the lieu-dit « Les Charmes », right in front of the château Grange Cochard. Harvesting by hand. Traditional semi-carbonic maceration and careful extraction. **Maturing in barrels.** Non fining. Low sulfites.

Château Grange Cochard – Cuvee Le Plateau AOC Morgon 2019

Country/Region/Appellation: France / Beaujolais / AOC Morgon

Estate Name: Château Grange Cochard

Cuvee: Le Plateau

Surface area of the cuvee: 1 ha

Grape Variety: 100% gamay

Wine style: Still red

Available volume: 500 cases on the earth

Planting vine density: 10 000 plants / hectare

Average age of the vineyard: 70 years

Yield: 45 hl / ha

Soil: Sandy and piedmont deposits

Work in the vineyard: Traditional pruning of the vine stock in « gobelet ». No staking of the grapevine. All the work is made by hand (pruning, disbudding, ploughing)

Harvesting: Handpicked with great care. In little buckets of 18 -20 kgs each

Sorting out: By hand before vatting. Non crushing of the bunches

Wine making: Traditional pruning of the vine stock in « gobelet ». No staking of the grapevine. All the work is made by hand (pruning, disbudding, ploughing)

Maturing: In barrels during 10 months

Fining: NO

Alcohol: 13.5 %



#478900	Chateau Grange Cochard, Morgon <i>"Les Charmes"</i> (Cru Beaujolais)	12 bottles per carton	\$19.99 retail
#478901	Chateau Grange Cochard, Morgon <i>"Cote du Py"</i> (Cru Beaujolais)	12 bottles per carton	\$24.99 retail
#478902	Chateau Grange Cochard, Morgon <i>"Le Plateau"</i> (Cru Beaujolais)	12 bottles per carton	\$29.99 retail