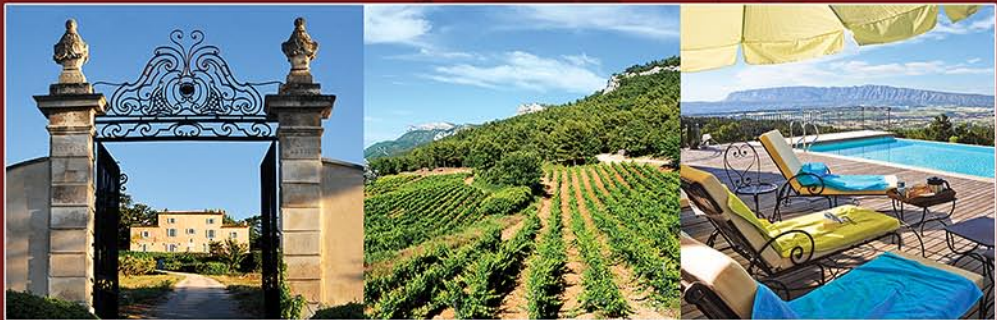




A M A G I C A L P L A C E



*A site with a history  
overlooking the Mount Sainte-Victoire*

Provence Wines - Luxury holiday rentals - Weddings and Events

# CHÂTEAU GRAND BOISE



CHÂTEAU GRAND BOISE IS A MAGICAL PLACE.

25 kilometres east of the town of Aix-en-Provence, Château Grand Boise overlooks the broad Arc valley and has a full panoramic view of the Mount Sainte-Victoire. This vista is without parallel and unique. The estate extends over the whole of one side of the mountain and even continues on the other side. With 400 hectares (1000 acres) of woodland and forest, 40 kilometres of tracks, its history goes back four centuries.

At the beginning of the third millennium, under the impetus of its new owner, Château Grand Boise is ready for a new and significant chapter in its history:

- **The vineyard has been rationalised and modernised**, using the best techniques to attain, through natural means, the highest quality. Production of olive oil has been started again, thanks to the planting of 800 olive trees on a 3 hectare (7 ½ acres) plot.

- **The estate has become the perfect place for holidays and receptions.**

The magnificent traditional Provencal house (Bastide), which dates back to 1610, and the Mas de Cabassude have been entirely renovated and redecorated, and the gardens rebuilt. A vast reception hall has been added to welcome weddings and other major gatherings.



## CHÂTEAU GRAND BOISE :

- **The vineyard:** 45 hectares (111 acres) divided into 77 different plots of vines on a superb site between 300 and 600 metres above sea level, Rosé, red and white wines are produced with the Côtes de Provence Sainte-Victoire appellation, as well as a very original product: a true Provencal "vin cuit". And there are 800 olive trees planted on 3 hectares.
- **Luxury holiday rentals:**
  - A 16th century Bastide (manor house) with 16 rooms, totally renovated and redecorated, with a panoramic terrace, a swimming pool and gardens, all set in magnificent surroundings.
  - Le Mas de Cabassude: a "Provencal Mas" (farmhouse) with 9 rooms, fully renovated and redecorated, with an infinity pool, set in the middle of the countryside with a breathtaking view.
- **A reception room** of 300 square metres, for weddings, seminars and all kinds of gatherings and receptions.
- **A shop, "Maison Grand Boise":** selling wines, fine foods and decorative objects, on the main RN7 road near Rousset.





## A SITE ...



Of the estates within the Sainte-Victoire appellation, Château Grand Boise is the highest, and is indeed one of the highest in the whole of Provence.

The vineyards are situated between 300 and 600 metres above sea level. The **generous sun** is thus tempered by the effect of **altitude**, causing greater thermal variations than down in the valley. This produces the kind of balance between acidity and sugar in the grapes that is conducive to the production of fine wines. It also ensures that the rosé wines are **naturally more refreshing and pleasant**.

Château Grand Boise's vineyards consist of 45 hectares (111 acres) of vines set within an estate with 400 hectares (1000 acres) of woodland and forest.

Some of the vineyards surround the 16th century Bastide that overlooks the Arc valley. The remainder is spread throughout the estate in terraced plots on the mountainside. **The whole rich and varied domain** has a high proportion of old vines.



**No chemical fertilisers or weedkillers** are used. All fertilisers are natural, thanks to the presence of a herd of sheep as well as the use of other organic and mineral substances. The presence of beehives shows the absence of pollution in the environment, as bees are highly sensitive. The sheer size of the estate provides a well-preserved natural environment with considerable diversity.

**Old vines**, some even a hundred years old, form a high proportion of the vineyards at Château Grand Boise. They appear to transcend time itself, they are its past and its present and a major factor in improving the quality of the wines.

### The vineyard:

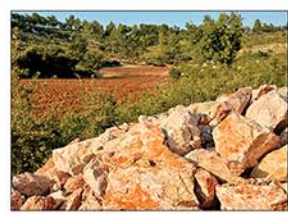
- 77 plots
- Calcareous clay soils + sedimentary limestone
- Vineyards ploughed and tilled
- Massal selection of vines, Old vines tended by horse-drawn implements

### Grape varieties:

- Reds and rosés: Syrah, Grenache and Cinsault, + Cabernet-Sauvignon and Carignan.
- Whites: Sémillon and Rolle (Vermentino) + Ugni Blanc.

### A vineyard rooted in marble

In the area named Les Brunets, on the other side of the mountain, Château Grand Boise has regenerated and replanted about 15 small plots on soils which are rich in pink marble, which used to be quarried here. Marble blocks of all sizes had to be removed to be able to plant the vines.







## ... SAINTE-VICTOIRE

To the east of the town of Aix-en-Provence, limestone cliffs rise majestically to form Mount Sainte-Victoire. It is a living embodiment of the power and wonder of nature. The light that characterises Provence plays on the varied relief and vegetation of its facades, creating a thousand hues. Sainte-Victoire is a magnet for artists such as Cézanne and Picasso.



Beneath Mount Sainte-Victoire lies the Arc valley, a **perfect natural site** for wine-growing, as vines thrive in the dry continental meso-climate.



The ancient Romans fully understood the advantages of this site. Sheltered to the north by Mount Sainte-Victoire, and to the south by the Sainte-Baume range, the valley is protected from maritime influences whilst being naturally aerated by regular winds.

The first vineyards were planted here by the Romans, were tended throughout the Middle Ages by monastic orders, and are still in cultivation today.

### A.O.C. SAINTE-VICTOIRE: RECOGNITION OF A SITE

As from the 2005 vintage, a specific **Sainte-Victoire Appellation Contrôlée** (A.O.C.) distinguishes its wines. All the vineyard plots were analysed, evaluated and catalogued. Only the best were granted **Côtes de Provence Sainte-Victoire** status, the remainder retaining the less specific Côtes de Provence appellation.

Apart from selecting the best vineyard sites, criteria for the A.O.C. Sainte-Victoire are also **more demanding** in production terms than those for the A.O.C. Côtes de Provence:

- ripeness levels in grapes
- vineyard yields
- winemaking
- ageing periods for wines

The aim of these measures is to improve the **quality of the wines**.

The additional Sainte-Victoire appellation is only applied to red and rosé wines. White wines retain the Côtes de Provence appellation. 80% of Chateau Grand Boise's vineyards have Sainte-Victoire appellation status.



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## FROM VINE TO CELLAR ...

The considerable diversity of sites allows harvesting to be spread out over a longer period of time so that grapes can be picked at optimum maturity for each parcel. Grapes are protected from oxygen during transport to the cellars, where they pass onto an ultramodern sorting table. They are then carefully destemmed to ensure that only perfect grapes are used, for they alone can give the finest aromas to the wines. All damaged grapes and stems are rejected.

The winery uses the most up-to-date equipment to optimise quality at every stage, with precise and automatic control systems for the temperature of each tank. To ensure that grapes, must and wine are treated with utmost care, they are either moved by gravity or by gentle, peristaltic pumps.

In order to progress even further in its search for quality, Château Grand Boise is advised by Olivier Nasles (consultant oenologist) and Olivier Dauga (consultant agronomist and wine consultant).

Rosés are fermented after cold maceration of the lightly crushed red grapes. So, what happens is that the pigments in the skins of the red grapes colour the naturally white juice within, turning it pink. The skins are then removed either by pressing or by bleeding off the juice, which then goes into a fermenting tank to become wine.

Red wines are fermented in tanks and then aged in barrels. In the case of white wine, the cuvée Mazarine is entirely fermented in wood. In order to further refine the quality, the domain uses barrels from various coopers, which helps provide a broader spectrum of aromas.



### AN ORIGINAL WINE: "LE VIN CUIT"

The expression "vin cuit" has often been misused to refer to aperitif and fortified wine. Wrongly... true "vin cuit" (literally, "cooked wine") has its own unique vinification technique which involves heating the wine. This is a Provençal tradition that originated in the Sainte-Victoire area, and is linked to their traditional Christmas thirteen desserts.



The traditional technique is based on heating the wine over an open flame and electric heating is forbidden. Château Grand Boise uses a large copper cauldron that is heated over a fire fed with wood from its forests. Copper, being an excellent heat conductor is the perfect metal to give even heating. Tending the fire during the lengthy cooking period demands constant supervision.

"Vin cuit" has a russet colour. It is light, sweet and fruity, perfect as an aperitif or with dessert.





## THE WINES OF CHÂTEAU GRAND BOISE ...

- **The V.I.P. cuvées** (Very Important Provence) are produced with quality as the key objective, both in the vineyard and the cellar, using: careful selection, meticulous grape sorting, and painstaking winemaking.

This approach makes for the production of affordable refreshing wines with pure and straightforward fruit flavours. Delicious quaffing wines, they are easy to match with food.

*V.I.P.: red, rosé and white.*



- **The Sainte-Victoire cuvées** are produced from a selection of the best Sainte-Victoire AOC vineyards. Great care is taken during the winemaking process to obtain beautifully aromatic wines.

Sainte-Victoire rosé is full flavoured while remaining fresh and light, perfect with food. Sainte-Victoire red is a wine for laying down. However with its well structured tannins it can equally be enjoyed young.

*Cuvées Sainte Victoire: red, rosé and white.*



- **The Mazarine cuvées** are wines for cellaring. Barrel ageing involves a higher proportion of new oak barrels and more refinement in the wines. These are wines for fine dining and can be matched with the best dishes.

*Cuvée Mazarine: red, rosé and white.*



Made from century old vines or from parcels selected with care, the **Special cuvées** offer more richness, density and harmony. The high vinification requirements allow to offer all the Provence excellence.

**Cuvée Jadis:** red, rosé and white,

**Cuvée 1610:** red,

**Cuvée Renaissance:** red (magnum only).





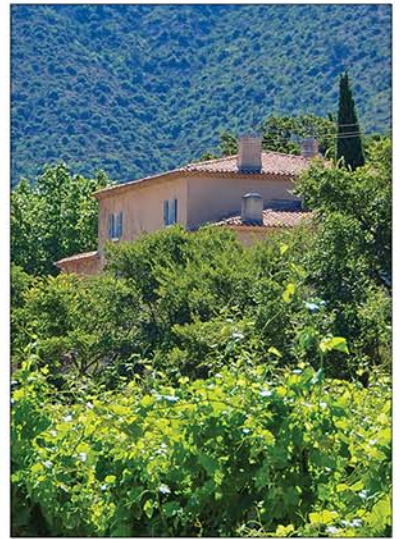
## HISTORY ...



The Bastide of Château Grand Boise was built in 1610 by a magistrate from Aix-en-Provence. At the time, the estate incorporated a 10 hectare (25 acres) vineyard. A vaulted cellar was dug out of the rock and a glass factory installed. Château Grand Boise thus became the first estate in Provence to bottle its own wine.

In 1879, the estate was united with two neighbouring properties, Cabassude and Les Brunets, to form the present large estate.

The start of the third millennium was also the start of the renovation of **Château Grand Boise**: Significant works were undertaken and the estate's vineyards and cellars were supplied with efficient modern equipment. Both the Bastide and the Mas de Cabassude have been entirely renovated and a large reception room built. Some of the vines have been dug out and replaced. However, the estate's farming roots have not been forgotten, with the return of olive trees and sheep.



Throughout its history, this family-owned estate has only changed hands three times and this has had the effect that Chateau Grand Boise has retained **its own strong and easily perceived personality**. It is still a welcoming and authentic estate, which truly feels at one with nature. An estate which not only has a past, but a heart as well.

## HOLIDAY RENTALS

**Le Mas de Cabassude**, situated in the middle of the huge estate of Château Grand Boise, has been entirely renovated and redecorated. An infinity pool and several terraces extend the living area outdoors. Surrounded by vineyards, it can sleep up to 14 people, and offers fabulous views over the Arc valley and the Mount Sainte-Victoire.



The Mas includes two separate buildings linked by broad terraces. There are 5 double bedrooms and a children's bedroom that can sleep 4. With its beautiful natural surroundings, a stay at Mas de Cabassude is quite unforgettable. (Other photos available on our web site [www.grandboise.com](http://www.grandboise.com))





## A MAGICAL PLACE ...

Right in the heart of Provence, on the edge of a vast estate of vineyards and woods, the Bastide of Château Grand Boise has a majestic view over the Arc valley, facing Mount Sainte-Victoire. Built in 1610, its history reaches back over four centuries.



The Bastide has been entirely renovated and redecorated. All its charm has been preserved, and every one of the 16 rooms has its individual feel and personality, creating its own particular world. The Bastide can accommodate up to 20 people and is now a family home again.

**A large welcoming house where one feels at home... where life is good.**



With its spacious terrace, unique view, and shaded gardens that distill the aromas of Provence, the Bastide de Château Grand Boise is unique.  
(Other photos available on our web site [www.grandboise.com](http://www.grandboise.com))



## WEDDINGS AND EVENTS

**Le Jas de Château Grand Boise** can welcome up to 300 guests. Close to the vineyards, surrounded by a wide terrace and gardens, the room provides plenty of space and a wonderful natural environment.

Le Jas de Château Grand Boise can cater for weddings, exhibitions, seminars and other events.

The vast panorama that encompasses the Arc valley and the Mount Sainte-Victoire, the scale of the estate, the charm added by the vineyards and nature, all conspire to make any event here truly memorable.





# CONTACTS ...



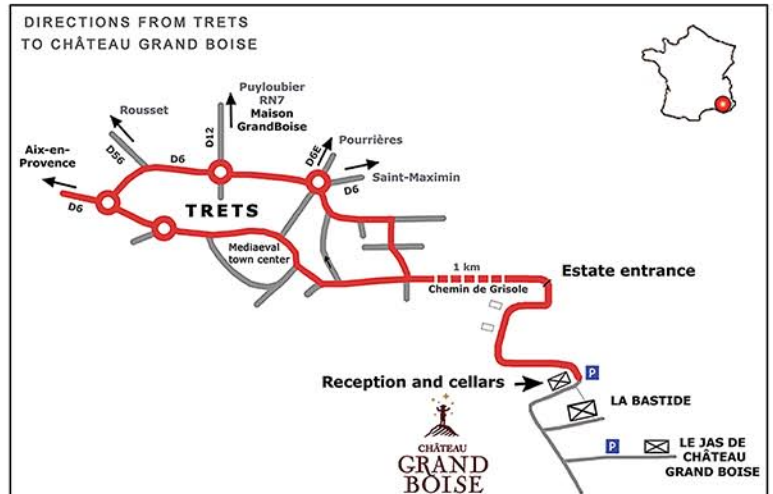
## ■ CHÂTEAU GRAND BOISE

Chemin de Grisole  
13530 TRET-S-EN-PROVENCE  
France

Tel: +33 (0)4 42 29 22 95  
Email: [contact@grandboise.com](mailto:contact@grandboise.com)  
Web site: [www.grandboise.com](http://www.grandboise.com)

**Wine sales** for Château Grand Boise  
Direct from our cellars (caveau)  
**Opening hours:** every day,  
from 9am to 12am, and from 2pm to 6pm

**Weddings and events:**  
La Bastide can be visited by appointment

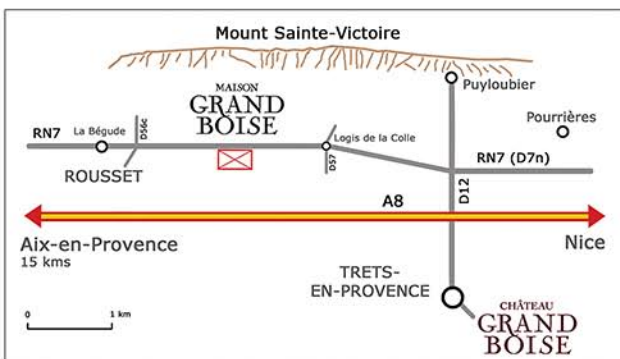


## ■ MAISON GRAND BOISE

RN7 - Mévouillon  
13790 ROUSSET, France  
Tel : +33 (0)4 42 24 73 06  
Site : [www.grandboise.com/maison](http://www.grandboise.com/maison)

### WINES, FINE FOODS, DECORATIVE ITEMS

- The wines of Château Grand Boise
- A unique selection of fine foodstuffs
  - Original objects from around the world
  - Traditional Provencal goods



A shop dedicated to the pleasures of taste, fine food and interior decoration:





CHÂTEAU  
GRAND  
BOISE