

# TheGreatGrenachePrimer

*Grenache for all seasons, for diversity and for good company*

*Some things to know about Grenache....*

## **IT'S A GREAT GRAPE:**

Widely planted  
Drought resistant  
Eco-friendly  
Vines get better and better with age

## **IT'S THE ULTIMATE MEDITERRANEAN GRAPE:**

Loves the sun  
Spans regional styles from aromatic rosé  
to spicy reds  
Great value for money

## **IT'S THE GRAPE YOU KNOW & YOU JUST DON'T KNOW IT:**

Often hidden in blends  
Noble history as part of classic wines/regions not known for one varietal,  
such as Chateauneuf-du-Pape, Cotes du Rhone and Priorat

*Some things to LOVE about Grenache....*

## **IT'S "THE COMFORT GRAPE":**

Juicy, luscious, voluptuous fruit  
(rich but not jammy)  
Warm and spicy  
Welcoming, friendly, drinkable, very  
approachable when young

## **IT'S "THE PINOT OF THE SOUTH":**

Silky and soft, broadly appealing style  
Never too tannic, acidic or 'green'  
Less exclusive/expensive than Pinot Noir  
Power hidden in acidity/minerality so can age  
with less obvious structure, like Pinot

## **IT'S "THE PERFECT PARTNER":**

Well-suited to red, white, rosé, and sweet styles  
Brilliant 'gastronomic' wine  
Pairs well with almost any food  
Works well in any season or climate  
Perfect in a restaurant for diverse groups or menus

*A key to Great Grenache:*

## **SERVING TEMPERATURE!!!!**

### **Keep it cool!!**

Grenache is often served too warm, causing alcohol to be perceived as out of balance

### Suggestion:

White & Rose: Serve Chilled - Not under 8°C / 45°F

Red & Sweet: Serve Cool - 14-18°C / 55-65°F

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Grenache Type	Characteristics	Food Pairings
<b>White / Blanc / Gris</b>	<ul style="list-style-type: none"> <li>Fruity &amp; generous</li> <li>Medium bodied</li> <li>Mellow, subtle – can be fresh</li> <li>Blends with Clairette (for freshness), Roussanne (for fruit), etc.</li> <li>Generally lower in alcohol</li> <li>Aperitif &amp; spring/summer wine</li> <li>Also look for Grenache Gris, &amp; “hero” producers of top handcrafted wines aged in oak</li> </ul>	Summer truffles Salad Barbecue White fish with lemon Al fresco dining
<b>Rosé (Dry)</b>	<ul style="list-style-type: none"> <li>Often blended with Syrah &amp; Cinsault</li> <li>Dry rose wines are great for picnics</li> <li>Fresh &amp; fruity: aromas of strawberries &amp; raspberries</li> <li>Drink very young; consume within the year</li> <li>Often screw-capped</li> <li>Versatile</li> <li>Also available off-dry: 5-8g/L RS (in some markets e.g. Australia up to 15g/L RS) Sometimes these styles are lower in alcohol</li> </ul>	Versatile with food: Salads, including raw tomatoes, vinaigrettes Fish: especially salmon Light meats: paprika-spiced chorizo Particularly good with spicy Vietnamese & Chinese food
<b>Red Varietal: Light</b>	<ul style="list-style-type: none"> <li>Often high production - normally good value</li> <li>Fruity</li> <li>In France, can be fresh</li> <li>Summer wine</li> <li>Could be sold in the same category as a young Beaujolais</li> <li>Often by the glass, can be without food</li> <li>Also has potential to be a more serious wine from certain producers</li> </ul>	Poultry or pork Salmon or trout Barbecue
<b>Red Varietal: Full-bodied</b>	<ul style="list-style-type: none"> <li>Ripe, luscious and complex</li> <li>Soft, persistent tannins</li> <li>Compatible with oak</li> <li>Best quality wines are from old vines with low yields</li> <li>Spicy, Savoury</li> <li>Seasonal: autumn/winter</li> <li>Soil character differences more obvious in these wines: e.g. minerality</li> </ul>	Meat Grilled foods Important meals
<b>Red Blend: Light</b>	<ul style="list-style-type: none"> <li>Typically with Syrah, Mourvedre, Cinsault, Carignan, Tempranillo, Counoise</li> <li>Peppery with hints of garrigue and liquorice</li> <li>Fresh red or black berries</li> <li>Lower in alcohol &amp; tannin</li> <li>Typically quite balanced in acidity and tannin</li> </ul>	Grilled foods Works both with meat & fish Very useful in restaurants
<b>Red Blend: Full Bodied</b>	<ul style="list-style-type: none"> <li>Typically with Syrah, Mourvedre, Carignan, Tempranillo, Graciano, Counoise</li> <li>Good complexity</li> <li>Spicy with hints of pot-pourri, herbes de Provence, and cloves</li> <li>Benefits from oak maturation</li> <li>Luscious with great texture</li> <li>When balanced, wines develop beautifully with age</li> </ul>	Grilled foods Spicy, flavoured foods Slow-cooked Daubes, Boeuf Bourguignon, Lamb shoulder, game Use thyme, tarragon, garlic, chives & fennel
<b>Fortified Grenache: White, Amber, Tawny</b>	<ul style="list-style-type: none"> <li>Orangey</li> <li>Maderised</li> <li>Dry finish, note of bitterness</li> <li>Old &amp; new vintages available</li> </ul>	Rabbit terrine with onion marmalade Roasted figs Dried fruits Almonds/nuts
<b>Fortified Grenache: Red Fruity</b>	<ul style="list-style-type: none"> <li>Like Port but 16%</li> <li>Fresh</li> <li>Aromas and flavours of black fruits, blackberry, blackcurrant</li> <li>Rich, with well-integrated tannins</li> </ul>	Roasted black fruits with dark chocolate Blue cheese
<b>Fortified Grenache: Red Oxidised</b>	<ul style="list-style-type: none"> <li>Dark &amp; spicy nose with notes of chocolate, coffee, dried fruits, chestnuts</li> <li>Stable once opened</li> <li>Long finish &amp; great value</li> <li>Oak notes, rancio</li> <li>Solera aged on occasion</li> </ul>	Blue cheese Sesame ice cream Nougatine