

CHÂTEAU DE LA PEYRADE

Frontignan

Languedoc

The vines and Château of Peyrade are improbably set on a spit of land jutting into the Mediterranean and nowadays serving as the industrial belt of nearby Sète. But Muscat vines were here long before heavy industry.

Some of the earliest detailed records of Frontignan viticulture come from that esteemed and astute 18th century observer, Thomas Jefferson. Frontignan's reputation, he reports, was already so great that growers were offered a generous sum for *empty* barrels branded with their crest, and the nearby merchants of Cette (Sète) gobbled up the less-good juice of coastal flatlands passing it off as "Frontignan".

The gustatory appeal of Frontignan, stems from both the terroir of its gentle seaside slopes and from its small-berried "petits grains" form of muscat. There is potential for considerable delicacy in this wine, lightly fortified, if less strong than port. But as Hugh Johnson writes in his *Modern Encyclopedia of Wine*, Muscat de Frontignan is too often "lacking (at least as it is made today) in the freshness and finesse of Muscat de Beumes de Venise."

"For the last ten years," Johnson continues, "an independent producer, Yves Pastourel at Château de la Peyrade, has worked to improve this situation and succeeded in producing a lighter and more refined wine." Our third president would doubtless have approved.



Muscat de Frontignan
"Cuvée Thomas Jefferson"
375 ml.

n.v. Muscat de Frontignan
"Cuvée La Vicomté de la Peyrade"
500 ml.