

## THE VIRTUES OF WINE AGED IN GLASS

21 Jul 2009 by Jancis Robinson

Randall Grahm of Bonny Doon is famously, ceaselessly, one might almost say ADD-ly, experimental. His current preoccupation is to compare the same wine aged variously in foudres (upright 10,000-litre French oak vats), puncheons/demi-muids and large glass carboys, the sort of thing they call bonbonnes in Roussillon, where they sometimes use them for ageing vin doux naturel.

Here we see the bank of carboys that is Randall's current pride and joy in his new winery in what was originally a brussels sprout packing plant, then a food co-op, then a granola factory and most recently the bottling premises for the wines that were made in the previous Bonny Doon winery in Bonny Doon itself.

I must say that I was most impressed by the colour, intensity of flavour and energy in the samples I tasted of Cigare Volant 2008 that had been aged in the carboys so painstakingly mounted on racks of sustainable local wood.

Watch out, coopers!

