

ART RUSSE

**SAINT-EMILION GRAND CRU**

CHATEAU LA GRACE DIEU DES PRIEURS

RUSSIAN ART



ANATOLY GANKEVICH  
WITH GOD  
Oil on canvas (2011)

## ART RUSSE PHILOSOPHY AND GREAT RUSSIAN ART

This joint project of the Art Russe Foundation and Château La Grâce Dieu des Prieurs became possible thanks to the encounters between France and Russia, and between tradition and modernity. Affiliating the splendour of Russian art with the excellence of French grand cru wine and the expertise of an unparalleled team is at the centre of this unique experience!

Andrey Filatov, a philanthropist passionate about French art and Russian culture, always dreamt of fusing his two passions in a single project. In 2013, he acquires the wine estate La Grâce Dieu des Prieurs in Saint-Emilion, where the project is designed and implemented with the assistance of the renowned French architect Jean Nouvel.



ILYA REPIN  
SADKO IN THE UNDERWATER KINGDOM (1876)  
Oil on canvas. 327 x 217 cm

The strong artistic bond that unites the two men gives rise to the idea of creating an exceptional grand cru wine, with its magnificence amplified by Art as a profound mode of expression of their values. When Jean Nouvel discovers Andrey Filatov's collection of Russian art, he instantly appreciates the uniqueness of the contemplated project. By putting their shared passion at the service of this endeavour, the two men establish an immutable link between France and Russia: the project is born.

Two worlds meet through this approach, to agree and refine themselves in a generous marriage. Wine becomes a strong link between the two countries and their cultures. This ambitious project draws its strength from the deep respect for French cultural and gastronomic traditions and from powerful and refined singularity of Russian artistic heritage.



FYODOR RESHETNIKOV  
LOW MARKS AGAIN (1948-49)  
Oil on canvas. 102 x 93 cm

## ART RUSSE FOUNDATION

Andrey Filatov established the Art Russe Foundation in 2012, in order to raising awareness of Soviet and Russian art and showcasing lesser-known Russian artists. Today, the Foundation owns some 400 artworks and is. It is one of the largest private collections of Russian paintings and sculptures from 1917 to 1991. They are currently exhibited at the Art Russe gallery in Beaulieu, England.

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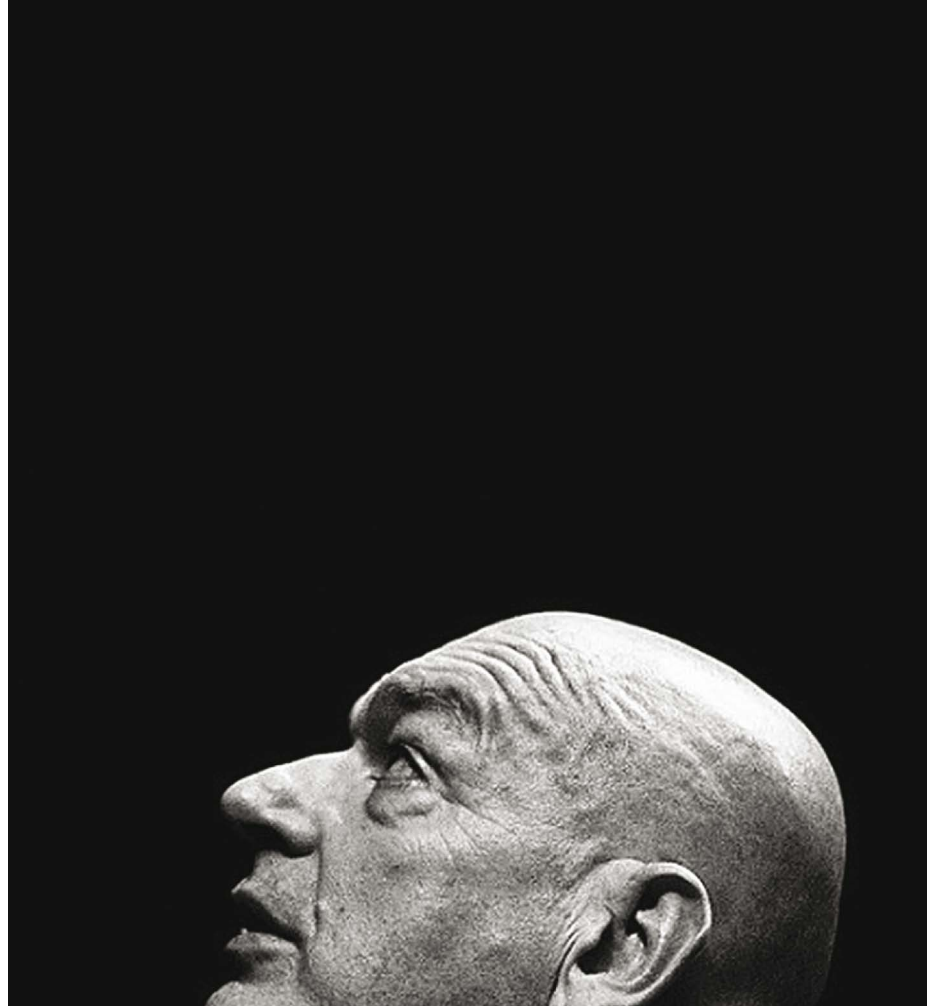
ARCHITECTURE

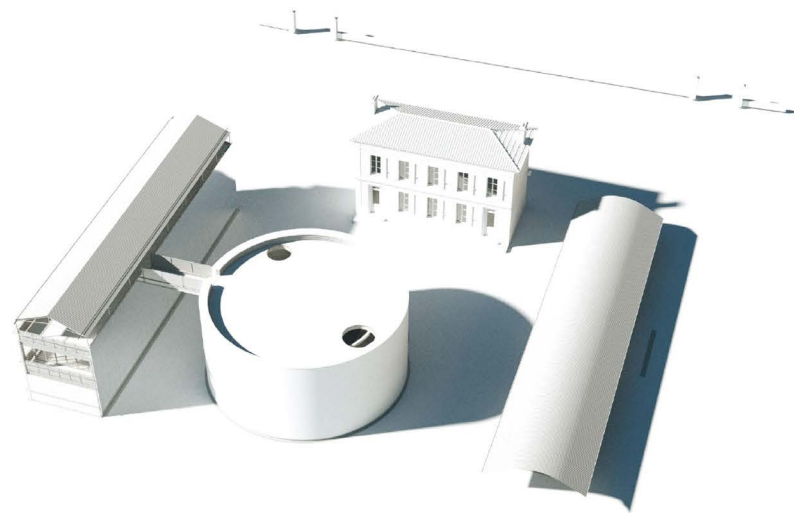
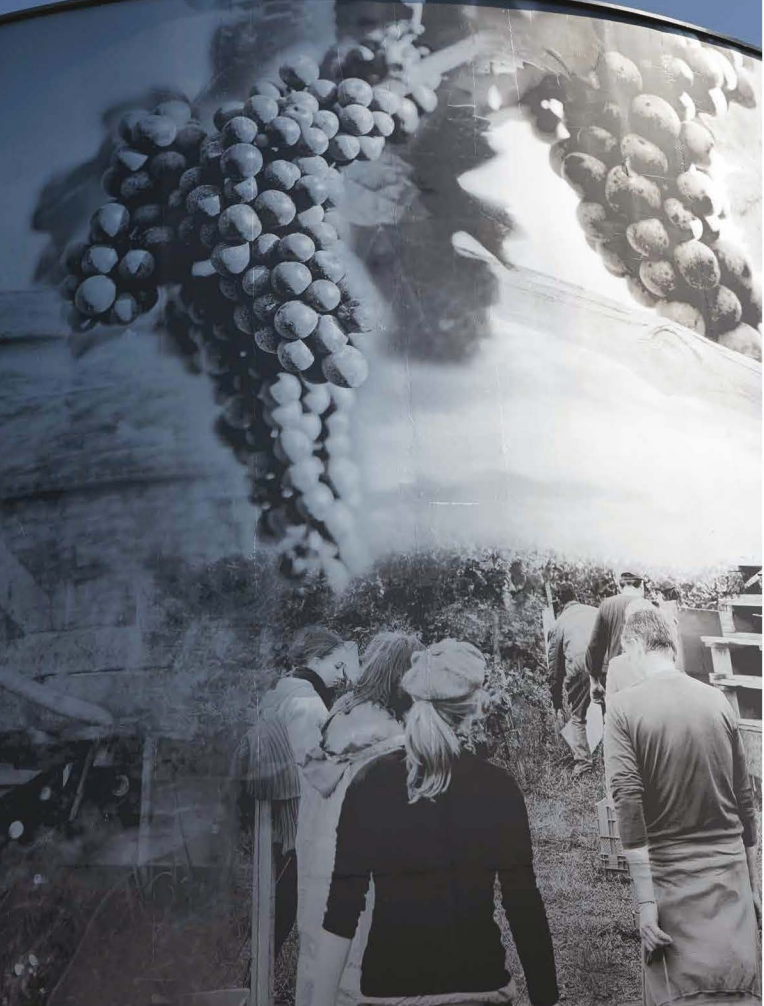




A WINE ESTATE CUSTOM-DESIGNED  
BY JEAN NOUVEL

The Art Russe estate is built in the locality of La Grâce Dieu des Prieurs (The Grace of God of the Priors), named in 1859 after a local hospice. In the 12th and 13th centuries, this place of contemplation and benediction helped people heal their ills and those of their vines, giving them strength and protection.





With the assistance of Jean Nouvel, the architecture of the château and the winemaking conditions have been completely redesigned to enhance the winemakers' craftsmanship with the power of modern technology. The transformation was unprecedented.

The large-scale reconstruction project was subordinated to a single overarching goal: preserve the history of the place, while introducing modernity in the form of advanced technology and materials. All conditions have been created to make an exceptional wine.

Together with expert teams of the château, Jean Nouvel created an exceptional architectural space with the winemaking process at its very heart. The buildings are positioned so as to recreate a farmyard surrounded by vineyards. Each building is a true piece of art in itself and has its own functional purpose. The Girondine, the Vat and the Cellar, the Belvedere and the Fortin each represent a link in the process of creating and marketing a delightful wine.

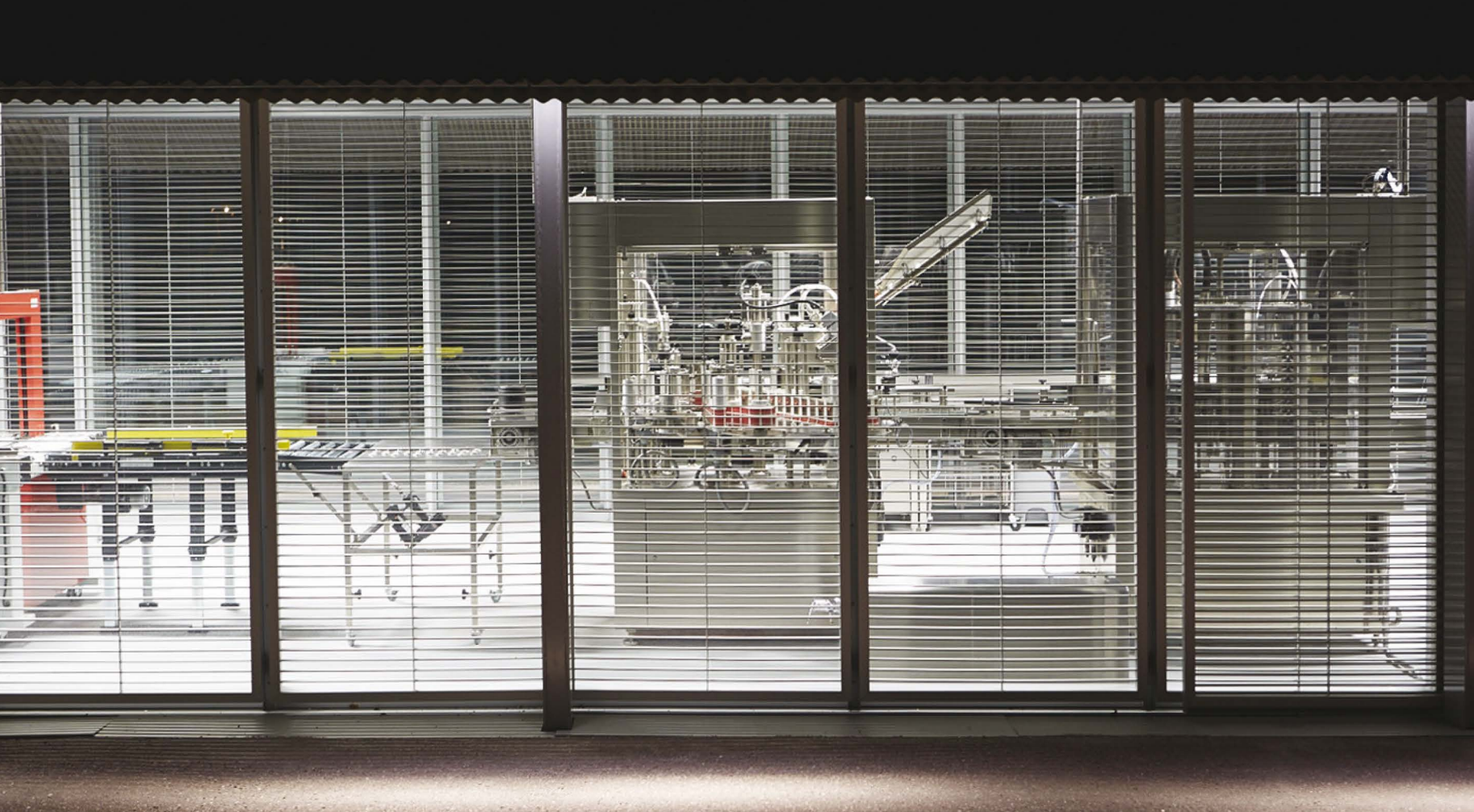




THE VAT, the fermenting chamber in the shape of a cylinder, allows the optimal operation of the estate during the harvest period. Inside, stainless steel and mirrored fermentation vats serve as the canvas for a conceptual anamorphic image of Yuri Gagarin in zero gravity with wine and Gods. On the outside, the cylinder is a remarkable cyclorama carrying an allegorical fresco on the work at the vineyard. An underground gallery connects the estate's buildings.



THE BELVEDERE, to the East, is so named for its panoramic roof terrace. It is an example of agricultural architecture: the imposing apparent structure is invaded by vegetation and the vine on its three facades. Facing the fermenting chamber, the fourth facade takes shape of a deep mirror tinged with red, reflecting the scenes of the farmyard's life created between the buildings.



THE OMBRELLE, situated in the western part of the estate, is a curved roof placed all the way above the vines. This fine sheet metalwork structure is intended for labelling and crating. It also serves as a tasting room.



THE FORTIN, a 19th century folly, is proudly planted in the middle of the vineyards, communicating with the main site at a distance. The small manor is converted into a reception residence intended to accommodate artworks and artists. The newly added large greenhouse resembles a glass chapel with steeples and an impressionist fresco of glass and light.



THE GIRONDINE, traditional Bordeaux house, restored with the greatest respect for the rules of the trade, reigns in the centre of this architectural ensemble. It is where Château La Grace Dieu des Prieurs starts to welcome its guests.

THE ESTATE





## A WINEMAKING ADVENTURE

### SAINT-EMILION: A TERROIR OF EXCEPTION

Steeped in history, perched on a rocky hillside at the crossroads of Bordeaux, Saintonge and Périgord, the commune of Saint-Emilion and its vineyards draw their originality from limestone.

In December 1999, the vineyards and the 8 villages of the Jurisdiction of Saint-Emilion were inscribed on the World Heritage List by UNESCO, as a «cultural landscape». A world premiere! For UNESCO, Saint-Emilion is «an outstanding example of an historic vineyard landscape that has survived intact». The diversity of the Saint-Emilion terroir allows the production of a variety of the most sought-after wines in the world.



Halfway between the bell towers of Saint-Emilion and Pomerol, Château La Grâce Dieu des Prieurs is located on a terroir with a complex soil of brown sands, clay and limestone. It is an awe-inspiring area.

A DOMAINE REVISITED TO MAXIMIZE GRAPES QUALITY

Thanks to the geographical position of the château and its global overhaul by Jean Nouvel and the entire team of experts, all the necessary conditions have been created to make this project a success.

Building on the centuries-old achievements of previous owners and focusing on making the most of the vine, the project allowed the reinvention of a quality wine.





The La Grâce Dieu des Prieurs estate measures 8 hectares spread over several plots, with the following vineyard makeup:

90% MERLOT  
10% CABERNET FRANC  
1 HECTARE OF CHARDONNAY

In total, no less than 60,000 vines allow production of around 30,000 bottles under the Saint-Emilion Grand Cru appellation.



TRADITION AND MODERNITY are the fundamental concepts at La Grâce Dieu des Prieurs.

Respect for local heritage combined with modernization of operating tools is at the heart of the project. This is why some aspects of the production process have been redesigned to create a wine of very high quality. Innovations include conservation agriculture to maintain and improve the agronomic potential of the soil.

The approach limits the use of fertilizers or phytosanitary products. In addition, the estate opted for the cordon training method characterized by 1 or 2 horizontal branches of about 40 cm each. Grape bunches are thus spread out for optimal aeration and exposure to sunlight. The method ensures homogeneous stages of growth and maturity.

These two basic steps reduce output but improve its quality through better aeration of grape bunches and improved treatment of the soil and the vine, unlocking their full potential.



## THE HUMAN FACTOR AT THE HEART OF A UNIQUE WINE

From the earliest stages of the adventure, the estate sought out the best-in-class professionals to give life to an excellent wine made in accordance with the rules of the art.

Laurent Prosperi brought together a team of people sharing common values: respect for the vine, pleasure in shaping an exceptional wine and the will to perpetuate centuries-old know-how. Each member of the team has distinguished himself by his talent and his passion for the vine. Recognized experts in their field, they carry high the reputation of the château by contributing their invaluable skills.



LAURENT PROSPERI, Château Director

Trained in hospitality, catering and culinary arts, Laurent Prosperi has always had a passion for the vine and the wine. With a wealth of experience in the field of luxury tourism and real estate consulting within the MCI Agency (Property Management Consulting), he took the direction of the La Grâce Dieu des Prieurs estate, thus returning to his roots. As the project leader, he steered all the stages of its implementation, from project management to the choice of experts. His management expertise gives him a strong strategic vision for the estate, in line with the ambitious goals set for its great wine.



LOUIS MITJAVILE, Winemaker

Originates from a awarded family of Bordeaux winemakers. His father François Mitjavile is the owner of the famous Château Tertre Roteboeuf. His wines have been rewarded many times with the highest RVF and Robert Parker rankings. Louis Mitjavile acquired his winemaking know-how in an exceptional environment at a very young age.

Louis Mitjavile is without a doubt the leading Merlot specialist with a brilliant track record, even though he doesn't limit himself to the Merlot variety alone. Over the course of his remarkable career, he has contributed to the development of some of the region's renowned grand cru wines. His approach is based on harvesting slightly over-mature grapes, slow, soft extractions and long, slightly oxidative aging in new barrels.



*PEDRO RUIZ, Technical Manager, Vine & Wine.*

*A graduate of a school of viticulture and oenology, Pedro Ruiz has a solid knowledge of the trade and a mastery of organic wine production techniques. In France, he began his professional career at a wine estate in Castillon, where he developed a passion for the Bordeaux terroir. Pedro joined the team of Château La Grâce Dieu Des Prieurs as Vine & Wine Technical Manager. He is applying his expertise to develop a reasoned production culture respecting the cycles of nature, weather and climate.*

*The chateau team includes seven members from different and complementary backgrounds. Together, they ensure smooth implementation of the project, manage the estate operation and are the guarantors of technical excellence.*

*Each lends his or her expertise to this ambitious project on a daily basis, building together a solid bridge between France and Russia, and making a product of exceptional quality.*

THE CELLARS





## INNOVATION TO UNLOCK THE EXCELLENCE OF THE TERROIR

The proximity of the vineyard to the fermenting chamber allows the rapid transportation of grapes and thus guarantees optimal grape quality. The gravity flow method preserves berries intact to the maximum extent possible. Vinification through soft and slow extraction allows revealing the full richness of grapes.





## THE CRYPT

This glass and concrete structure houses two cellars built directly under the fermentation vats, from which the precious juice flows after vinification: one dedicated to malolactic fermentation, the second to aging.

## THE MATURATION

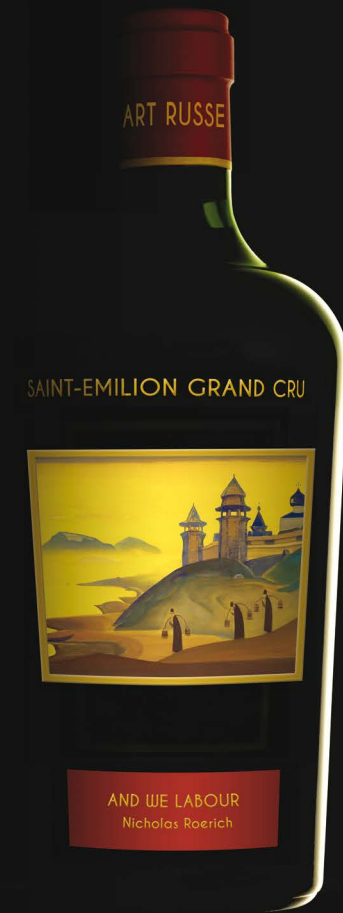
During 20 months the wine is aged in Radoux Blend barrels made of the carefully selected fine-grained French oak. The entire stock of Radoux Blend barrels is 100% renewed annually. This approach to aging allows stabilizing the wine by polymerizing the tannins and ensures slow and consistent aging.

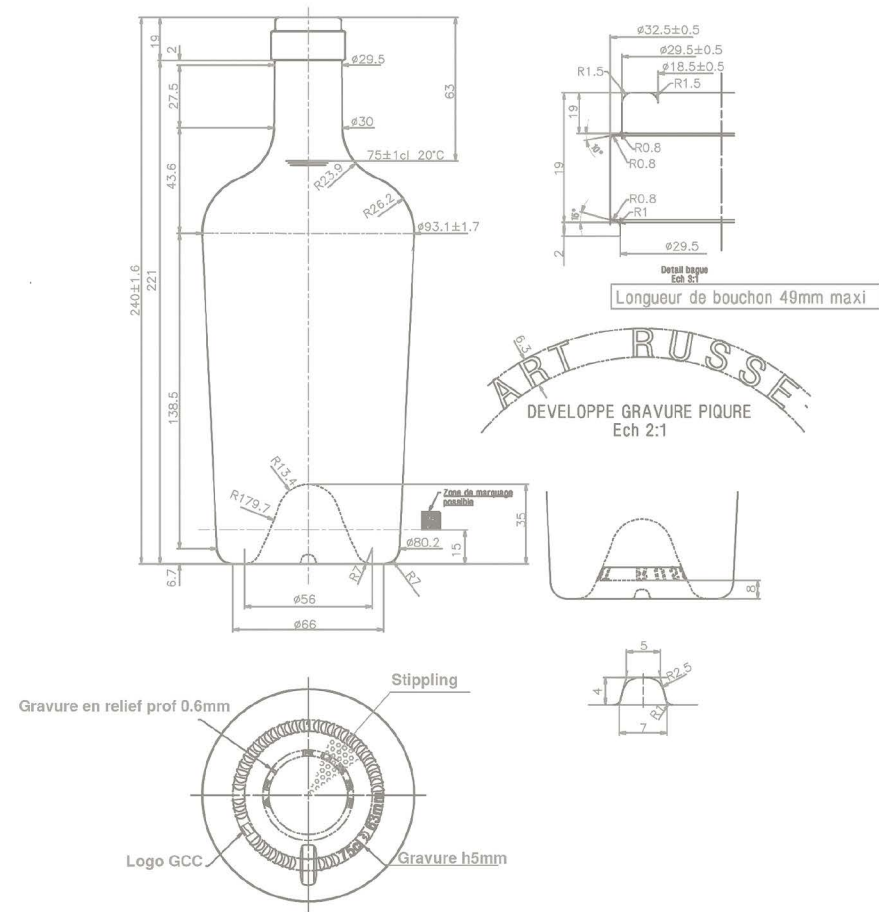
Aging exclusively in fine-grained oak barrels allows revealing all the characteristics of the product and refining its rich organoleptic properties. A harmony between wood and wine creates the most beautiful cradle for raising vintages from the Art Russe Collection to their full maturity.



THE VAT is home to a unique artistic creation: an anamorphic image of Yuri Gagarin in zero gravity. The play of shimmering colours reflected on the vats is an allegory on space and time travel, symbolizing a departure to the heavens.

## THE DESIGN





## PRECIOUS PACKAGING

For their wines, Château La Grace Dieu des Prieurs opted for an unusually shaped bottle designed to emphasize the wine's character and the inextricable link between tradition and modernity. The thickset, large-diameter bottle dates back centuries. There was a time when such receptacles resembling ancient amphorae were universally used to ensure optimal wine storage conditions.

Art Russe magnum bottles are hand-made at the historic Waltersperger glass factory with the Living Heritage Company label. Only custom manufacturing involving the use of top, almost crystal-quality glass allows reproducing the particular green colour and the unique shape of the bottle in the 1.5 litre format.

To preserve the wine's unique flavour and ensure proper storage conditions, only latest generation natural ND Tech corks are used. Made by Amorim, each cork is optically analysed to prevent defects that could affect the wine flavour.



## TRADITIONAL WOODEN CASE

The traditional case contains 6 bottles of the same vintage. This resolutely elegant case is made of raw wood evoking the vine and the terroir of the estate. As soon as the case is opened, these artistic bottles placed side-by-side reveal the artworks that decorate them, offering a true moment of aesthetic discovery as a subtle preamble to a unique tasting experience.

Useful information:

Case containing 6 bottles with 6 different artworks randomly selected from the 12 available versions of particular vintage.

## INDIVIDUAL WOODEN BOX

Château La Grace Dieu des Prieurs also releases the wooden boxes for one bottle with leather handle.



## CHESS CASE

Passionate about chess since his earliest childhood, Art Russe founder Andrey Filatov is also President of the Russian Chess Federation. This great admirer of the Franco-Russian player Alexander Alekhine has been working actively to promote the art of chess around the world.

A perfect expression of the three passions of Andrey Filatov: wine, art and chess, this box nestling six bottles of Saint-Emilion Grand Cru wine surprises by its originality. When turned upside down, the box reveals a chess set and a chessboard alternating red and cream squares, customary in Russia in times past. This elegant and astonishing case with its sober design and impeccable execution in wood reflects the aesthetics of the château.

Useful information:

Case containing 6 bottles decorated with 6 different artworks randomly selected from the 12 available versions of particular vintage.



## GIFT PACKAGING

This gift box has been designed to ensure continuity of the philosophy of the project led by Jean Nouvel. Made of wood and concrete, the two materials predominantly used at the estate, it is resolutely modern. With its rounded shape, pure lines, and harmonious combination of two raw materials, the case is a true piece of art in itself.

The box can be kept and displayed as an art object reminding of the character and flavours of the wine after tasting. Gift box developed by WildCat Packaging company, was awarded SPIRIPACK Gold Award in the category of Innovation in the Field of Packaging of Wines and Spirits in France.

Château La Grace Dieu des Prieurs has elaborated a unique gift packaging solution: three bottles of Art Russe in a red genuine soft leather case is an exclusive gift for devotees who are passionate both about fine wine and elegant luxury. The case comes complete with a superb CD disc of Sergei Rachmaninov's 24 preludes performed by Nikolai Lugansky recorded at Harmonia Mundi studio.

THE VINTAGES





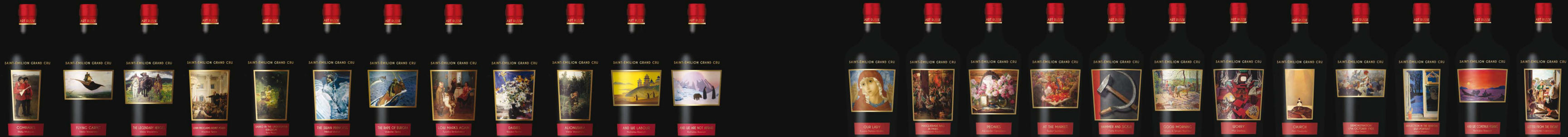
Estate total area	9 hectares
Surface of vineyard	8 hectares
Planting density	6 600 vines/hectare
Average grapevine age	30 years
Composition	90% Merlot, 10% Cabernet Franc
Soil type	Sand & Clay
Cultivation practices	Lutte raisonnée, cover cropping system.
Training methods	Bilateral Cordon and bilateral Guyot.
Harvesting	Manual; sorting on the vine by pickers. Destemming, no crush. Gravity vatting.
Vat types	Heat-regulated stainless steel vats, 30hl - 127hl.
Vatting period	30 - 35 days
Vinification methods	Natural yeast Soft, slow maceration and fermentation with pumping over. Malolactic fermentation in barrels.
Aging barrels	100% new Radoux Blend barrels.
Aging period	18 - 21 months





LAUNCHED 4 YEARS AGO, the château redesign project progressively took its shape in the heart of this unique terroir. Combining tradition and modernity, Jean Nouvel gave a new face to this site whose style is now easily recognizable between the vines. The architectural revival and unreserved personal involvement of each member of the estate's professional team led to the production of the 2014 vintage, the very first vintage in the Art Russe collection.

Starting from this moment, Chateau La Grace Dieu des Prieurs established a partnership with the Art Russe Foundation. The Art Russe collection includes more than 400 works of Russian and Soviet art dating from the end of the 19th century to 1991. Annually, the expert teams of the château and the Foundation select 12 paintings to decorate the labels of each vintage in the Art Russe Saint-Emilion Grand Cru Collection.



VINTAGE 2014

Yield 32 hl/ha  
 Harvest dates 6 - 10 October 2014  
 Production 33 000 bottles  
 Bottling date 2 May 2017  
 Alcohol % abv. 13.5

VINTAGE 2015

Yield 29 hl/ha  
 Harvest dates 6 - 10 October 2015  
 Production 27 800 bottles  
 Bottling date 20 November 2017  
 Alcohol % abv. 14.5



VINTAGE 2016

Yield 30,5 hl/ha  
 Harvest dates 11 - 17 October 2016  
 Production 30 000 bottles  
 Bottling date 13 - 14 September 2018  
 Alcohol % abv. 14

Magnum



2014

2015

2016



For more information about the Art Russe Saint-Emilion Grand Cru Collection visit

[www.lagracedieudesprieurs.com](http://www.lagracedieudesprieurs.com)

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