

**Clot de L'Oum  
Côtes du Roussillon Villages**

**Roussillon  
Belesta**



**farming : certified organic / ecocert**  
**total vineyard area : 18 hectares**  
**principal soil type : granite, gneiss and schiste**  
**varietal : carignan blanc, grenache blanc, carignan, grenache, syrah**  
**total annual production : 20000 - 25000 bottles**  
**harvest : manual**

**overview**

The Roussillon is quite possibly what the Languedoc was not long ago – the most dynamic region in France today, home to scores of younger producers recreating the wines of this region with a polish and elegance not historically associated with the Roussillon. The key to this revival is the high altitude terroirs of Schist, Granite and Gneiss, together with some old vines and meticulous viticulture.

One such Roussillon potential-rising-star winemaking couple are **Eric & Lèia Monné**: they purchased vineyard land here in 1995 and began by producing fruit that for several years was sold off to the local co-op. Building on his experience at regional superstar, Clos des Féés, and driven by a passionate belief in organic and sustainable stewardship of their vineyards and the wine they desired to produce and to consume, their conversion to organic production in the vineyard, shunning the use of herbicides, insecticides and chemical fertilizers, certainly ran counter to the accepted practices at that time. Beginning in 2001, and working from 15 hectares of vines split up among 33 different parcels in the communes of Maury and Belesta, northwest of Perpignan, they produced their first wines bottled under their own label, Clot de L'Oum (Valley of the Elms).

Their conversion to organic viticulture in addition to meticulous vineyard practices which include bud thinning, eliminating the “entre-coeurs”, both of which can draw sap from the vine without adding any benefit to the grapes, and selective thinning of leaves to promote maturation and sanitary conditions in the vineyard all serve to reduce yields (15-20 hl/ha ave.) and hasten a uniform ripening. They also reduce the need of sulfite treatments. And the effect of the relatively high altitude vineyards (600 meters for their highest parcel of Syrah) only enhances the intensity of the fruit, while at the same time helping to retain valuable and freshness and acidity.

Since the time of their first vintage, Eric and Lèia continue to refine their technique, and with the 2007 vintage, their first official under organic certification, one can appreciate how the wines have come down in alcohol and pH (lower pH levels suggest a more stable wine with better ageing potential) and how much more approachable they have become in their youth. Still quite capable of ageing some years, especially for the upper end bottlings, the wines are evolving toward a fresher, more vibrant, more digestible profile. Dark fruits, minerality, herbs from the dry scrubby Roussillon landscape and terroir are what one will find in these well-crafted red wines. And for a suggestion of some of the finest white wine being produced in the region, enthusiasts should look for the Clot de L'Oum's sensational white wine called **Cine-Panettone**. Still a tiny production, this incredible wine should quickly alert the taster to the quality of wines coming from this address.

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3701 Collins Ave. #6A, Richmond, CA, 94806

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**Roussillon  
Belesta**

**vinification and aging :**

- 33 separate parcels, vinified separately, all with indigenous yeast
- red fruit is entirely de-stemmed and fermented in open top polyester tanks using a combination of carbonic maceration and a traditional vinification with *remontage* as desired
- aging on fine lees in 2nd and 3rd year Burgundy barrels from 12-15 months
- wines bottled after racking and after fining with egg white
- the wines are bottled without filtration

**côtes du roussillon, cine-panettone**

*annual production 1200 bottles*

**Grenache Gris, Carignan Blanc, Grenache Blanc, Macabeu and Muscat**

This wine is assembled from a field blend that was planted shortly after the end of the Second World War on a patch of mica-schist rock and at an altitude between 500 and 600 m, both facts of which explain its racy energy and mineral profile. The wine is vinified in stainless steel and is aged in 2nd and 3rd year barrels, on its fine lees, for up to 12 onths in 2nd and 3rd year Burgundy barrels.

**la compagnie des papillons**

*annual production 15000 bottles*

**Carignan 45%, Grenache 45%, Syrah 10%**

50 plus year old Carignan and Grenache with a splash of Syrah from high altitude schist & gneiss soils. It possesses an intense magenta color and a nose of mixed berries, sour cherries and herbs with delicate floral and mineral notes. Juicy and concentrated on the palate, with silky tannin and excellent concentration and depth.

Aged for 12 months in 2 and 3 year old barrels and bottled without filtration.

**côtes du roussillon villages, saint bart**

*annual production 6000 bottles*

**Equal parts Carignan, Syrah, and Grenache grown in granite, schist and gneiss.**

From a parcel of 100 year old Carignan and high elevation Syrah planted in Granite. It is aged for approximately 15 months in 2nd and 3rd year Burgundy barrels.

Named after a chapel nearby to the old-vine parcel of Carignan.

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