

# Domaine Rimbert \_\_\_\_\_ Languedoc / St. Chinian

**Producer Information:** From the time since **Jean-Marie Rimbert** has arrived in the village of Berlou at the northern most edge of the Saint Chinian appellation, he has established an international reputation as one of the most imaginative and unique young winemakers in this corner of the larger Languedoc wine region. A native of Provence, he arrived in the early 1990s to manage a vineyard for Château de Flaugergues and after 5 years scraped enough cash together to purchase the first of his parcels, attracted to the old vine Carignan and the schist-dominated soils in the north of this *appellation*.

Today Jean-Marie has 20 hectares spread amongst 40 diverse parcels, locally called *travers*, each with a slightly different soil composition and exposition, but with the common threads being that of the Carignan grape and the flaky Schist rock with can be found throughout this sector of the appellation. Taken together, this grape finds a unique expression in this *terroir unlike anywhere else, most closely resembling Pinot Noir*. Indeed, Jean-Marie likes to say “Carignan is my Pinot”. And with small yields of 30hl/ha, as is the norm for his cuvées, his Carignan is indeed a *cépage noble* as it is in Burgundy. It is his pivot and it takes center stage in all of his red wines.

Following a course of *agriculture raisonnée*, which respects the natural vitality of the land by eschewing the use of any herbicides or pesticides and employing only the naturally occurring yeasts, the wines of Domaine Rimbert are naturally made wines. They are bottled with a minimum of filtration and consistently display intriguing notes of cherry and tart plum fruit and unmistakable notes of *terroir* which are sewn into the very fabric and essence of these wines. They are indeed for the lovers of wines with true character and soul. And they represent the pinnacle of expression of what a younger generation of passionate winemakers is bringing to the growing reputation of the larger region of the Languedoc.

## Les Travers de Marceau, 2006

**Terroir:** Mediterranean microclimate, southerly slopes of the Cevennes foothills, sheltered by the Caroux mountains. Schist (compressed clay/shale, more or less flaky, acidic and pebbly)

**Grape Varieties:** Carignan: 40%; Syrah: 40%; Cinsault: 20%. **Yields** of 35hl/ha on poor rocky soil.

**Tasting Notes:** In the current vintage, more Syrah than in years past. 40%. Perhaps it's the Syrah, perhaps the character of the vintage, but this year's Marceau is edging toward the blacker fruit flavor profile with more suggestions of the *sauvage*, of *garrigue* and of earth and leather. Hints of Mourvedre, although there is none to be found here. A bit of grip on the finish and this year's Marceau seems a bit sinister, wild and untamed.

**Vinification:** The cellar at Domaine Rimbert is half buried in the earth, so temperatures are naturally regulated and winter cold is welcome, which allows for more clarifying and more precipitation of solids (thereby reducing the need for filtration). All of the wines at Domaine Rimbert are fermented with the naturally occurring yeasts for the greatest expression of *terroir*. Fermentation takes place over the course of 20 days and includes frequent *pigeages*. Sulphur is used to a minimum.

**Elevege:** Matured on lees for 12 months in oak barrels of 3-5 years in age.

**Production:** 30000 bottles / 2500 cases.

