



KERMIT LYNCH WINE MERCHANT

DOMAINE VAQUER

Country: France

Region: Languedoc-Roussillon

Appellation(s): Vin de Pays Catalan, Côtes du Roussillon Les Aspres

Producer: Frédérique Vaquer

Founded: 1912

Annual Production: 2500-2900 cases

Farming: Traditional

Website: N/A



Domaine Vaquer has been in the family for four generations, beginning in 1912 when Pierre Vila bought the property. A salesman by trade, he worked the vines on the side and sold the wine he made to *négociants*. The current family name came from his son-in-law Fernand Vaquer, who is better known as a national rugby champion, but who also helped out at the estate, because rugby was an amateur sport at the time and brought in very little profit. His son, Fernand Jr., later signed on, and in 1947 they planted the Carignan vines that are still used for the Cuvée Exception. While his father racked up rugby championship titles as player, team captain, and coach, the younger Fernand decided to dedicate himself to the family domaine. In 1968 he became one of the region's first to bottle his own wine, labeling it "Roussillon des Aspres" to highlight the importance of a *terroir* that would eventually be recognized with its own AOC.

Fernand's son, Bernard followed in his father's footsteps. He signed up for an enology program in Dijon and there met his future wife, Frédérique, who worked with him side-by-side. Bernard died in 2001, but Frédérique continues to run the estate today, and says that she consults with her father-in-law almost day by day.

Roussillon's newest AOC, Côtes-du-Roussillon Les Aspres, was only officially recognized thirty-five years after the Vaquer family first touted it on their label. Les Aspres, meaning "arid" in Catalan, is known for its *galets roulés* (much like Châteauneuf-du-Pape) that store heat during the day and offer it back up to the vines at night. Frédérique seeks to bring out the character of the *terroir* in each of her wines while always maintaining a certain finesse and elegance. As a native Burgundian she is pleased by the common observation that her wines *pinotent*, or resemble Pinot Noir, although this trait was recognized at the Domaine Vaquer long before she arrived.

1605 San Pablo Ave., Berkeley, CA 94702

www.kermitlynch.com, info@kermitlynch.com

Berkeley Retail: 510.524.1524 California Wholesale: 510.903.0440 National Wholesale: 707.963.8293



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DOMAINE VAQUER (continued)

Wine	Blend	Vine Age	Soil Type	Surface
Vin de Pays Catalan “L’Exception”	45% Carignan 40% Grenache Noir 15% Syrah	40 years average (Carignan & Grenache) 30 years average (Syrah)	Rocky Clay and Silica	15 ha total

“ha”= hectares; one hectares equals roughly two and half acres

VITICULTURE / VINIFICATION

- East-facing vineyards at 200m altitude
- Gobelet training for the Grenache and Carignan; Guyot training for the Syrah
- Manual harvest
- Indigenous yeasts used

Vin de Pays Catalan “L’Exception”:

- Yield: 35 hl/ha
- Grapes are de-stemmed before vinification
- Maceration in cement *cuves* lasts 15 days, with pump-overs twice daily
- Only the free-run juice is used
- Wine ages for 18 months: 20% in second and third passage *barrisques*, 80% in cement *cuves*

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