



KERMIT LYNCH WINE MERCHANT

CHÂTEAU SAINT MARTIN DE LA GARRIGUE

Country: France

Region: Languedoc

Appellation(s): Vin Mousseux de Qualité, Vin de Pays des Coteaux de Bessilles, Coteaux du Languedoc, Coteaux du Languedoc Grès de Montpellier

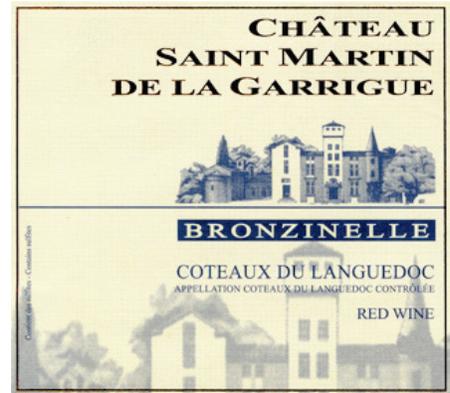
Producer: Jean Claude Zabalia

Founded: 1992

Annual Production: 25,000 cases

Farming: Lutte Raisonnée

Website: www.stmartingarrigue.com



St. Martin de la Garrigue has endured through several eras of history. The château is located in the Languedoc, near Pézenas, the hometown of Molière. Surrounded by pine forests and *garrigue*, it is situated overlooking the Hérault River. The building that stands today dates back to the Renaissance, yet its dazzling little chapel (which could turn the devil into a true believer) was constructed in the mid-ninth century. Records show that the property was gifted to the clergy throughout the Middle Ages by the kings of France. The story goes back even further though—the Romans were said to have built a villa and vineyards here after the conquest of Gaul. In recent years, primitive pottery shards and graves on the property were found, indicating that people have been living here even as far back as the Iron Age! So what is so special about this place? Its proximity to a water source and ideal *terroir* makes it the perfect spot for growing grapes. The microclimate here is different from St. Martin's neighbors. It sits at a slightly higher altitude and is therefore cooler, allowing a one-to-two week delay of the harvest. This long, even ripening of the grapes is also attributed to the humidity and the cooling influences of the Mediterranean breezes, as well as bountiful rains in the fall and at the end of winter. Beautiful red and white limestone gravel covers the floor of the vineyards, lending aromatic depth and freshness to the grapes.

Jean-Claude Zabalia, one of the region's most talented winemakers, has certainly left his mark on the property for over twenty years. In addition to overseeing the vineyards and the winery, Jean-Claude has made extensive renovations to the property, including managing the reconstruction of the cellars. He has brought the domaine to new heights, making wines that are sold in over twenty-eight different countries. Sixteen different varietals are planted at Saint Martin. While most of the vineyards are planted to red grapes, St Martin de la Garrigue is also known for their deliciously fresh white, Picpoul de Pinet. Andrew Jefford, author of *The New France*, raves, "Perhaps the best wine for me is an astonishing Picpoul de Pinet, picked very late from low-yielding vines: those who consider this an inarticulate if refreshing choice, the Muscadet of the Midi, should try this mint-and-verbena-scented, powerfully lemony wine." KLWM Salesperson Lori Varsames has written of the domaine, "White or red, rosé or Cuvée Réservee, everything coming from Château St Martin de la Garrigue offers up incredible value." Be sure to try their Bronzinelle – it is the perfect wine for barbecue.

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CHÂTEAU SAINT MARTIN DE LA GARRIGUE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Vin Mousseux de Qualité Brut Méthode Traditionelle “Fun En Bulles”	Picpoul de Pinet	25 years average	Gravel, Sandstone, Limestone	.5 ha
Coteaux du Languedoc Picpoul de Pinet <i>Blanc</i>	Picpoul de Pinet			2.18 ha
Coteaux du Languedoc <i>Blanc</i> “Bronzinelle”	46% Marsanne 12% Roussanne 20% Grenache Blanc 10% Picpoul 7% Viognier 5% Terret			6.9 ha
Coteaux du Languedoc Rosé “Tradition”	50% Cinsault 30% Syrah 20% Grenache			4.46 ha
Coteaux du Languedoc <i>Rouge</i> “Tradition”	56% Carignan 30% Syrah 14% Grenache			7.32 ha
Coteaux du Languedoc Grès de Montpellier <i>Rouge</i>	30% Syrah 50% Mourvèdre 20% Grenache			2.72 ha
Vin de Pays des Coteaux de Bessilles <i>Rouge</i> “Cuvée Réservee”	55% Merlot 30% Cabernet 15% Grenache			5.5 ha
Coteaux du Languedoc <i>Rouge</i> “Bronzinelle”	43% Syrah 18.5% Mourvèdre 17.5% Grenache Noir 21% Carignan			20.5 ha

* One hectare equals roughly two and a half acres.

VITICULTURE / VINIFICATION

In 2007, all wines designated as A.O.C. Coteaux du Languedoc were changed to a new appellation, A.O.C. Languedoc. Growers have a period of time in which they must comply. Future vintages will thus read as A.O.C. Languedoc or A.O.C. Languedoc Grès de Montpellier.

Vin Mousseux de Qualité Brut Méthode Traditionelle “Fun En Bulles” :

- After pressing, must is cold-soaked, then a temperature controlled fermentation begins
- Traditional fermentation in bottle for carbonation
- Bottles spend 12 months on a riddling rack before disgorgement

Coteaux du Languedoc Rosé “Tradition” :

- All grape varieties are vinified separately, then aged in stainless steel



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CHÂTEAU SAINT MARTIN DE LA GARRIGUE (continued)

Whites:

- After pressing, must is cold-soaked, then a temperature controlled fermentation begins
- For Bronzinelle Blanc, Roussanne and Viognier are aged in barrel and the lees are stirred
- For Picpoul de Pinet, wine sits on the skins for 10 hours before being racked
- Picpoul is aged on the lees in stainless steel

Coteaux du Languedoc *Rouge* “Tradition” :

- Carignan is fermented by carbonic maceration, Syrah and Grenache undergo traditional fermentation
- Wine is aged in stainless steel

Coteaux du Languedoc Grès de Montpellier *Rouge* :

- Mourvèdre and Grenache are de-stemmed, Syrah is not
- After fermentation, wine is assembled and aged in *foudre* for 12 months
- Wine is unfinned and unfiltered

Vin de Pays des Coteaux de Bessilles *Rouge* “Cuvée Réservee” :

- All grapes are de-stemmed and vinified separately
- After fermentation, half the wine is aged in oak, then rest in stainless steel
- Wine is unfinned and unfiltered

Coteaux du Languedoc *Rouge* “Bronzinelle” :

- Grape varieties are vinified separately and wine is blended after fermentation
- Wine is aged for 12 months in barrel and *demi-muid*
- Wine is unfinned and unfiltered