



KERMIT LYNCH WINE MERCHANT

CLOS LALFERT

Country: **France**

Region: **Languedoc**

Appellation(s): **Vin de Pays de l'Hérault**

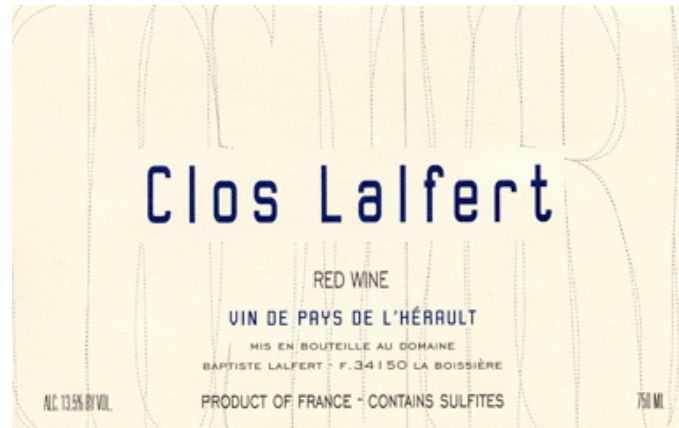
Producer: **Baptiste Lalfert**

Founded: **2007**

Annual Production: **< 100 cases**

Farming: **Organic**

Website: **N/A**



The wine bug first bit the young and ambitious Baptiste Lalfert when he tasted a bottle of 1974 Château Suduiraut at a family reunion. Though Baptiste does not come from a winegrowing family as most young *vignerons* do in France, he boldly set about creating his own path. After finishing a degree in Enology in 2006, he went to Burgundy to Domaine Jean-Marc Boillot to pursue his apprenticeship—a defining region *and* relationship that has helped shape Baptiste's career. In 2007, upon hearing about a vineyard of old-vines Carignan and Cinsault that was destined to be destroyed in southern France, he returned to his native Languedoc determined to harness the vineyard's great potential. Suddenly, Baptiste found himself a farmer of just over one hectare of land without any cellar space or equipment with which to work. Slowly but surely, he has found cellar space to rent, equipment to borrow, and a community in which he can spread his wings. True grit and raw optimism have launched this gifted young *garagiste* into France's final winegrowing frontier.

Baptiste's vineyard is situated in La Boissière, twenty-five kilometers northwest of Montpellier, at the foothills of the Cevennes Mountains. This climate here is optimal, where cool mountain air prevents heat spikes that are often typical in this drier Mediterranean region. This type of climate also serves in creating balance in the wines—it facilitates a slow ripening of the grapes (essential for phenolic development) and translates into bright acidity. Finding equilibrium is the essence of Baptiste's philosophy. As one of the newest additions to the KLWM portfolio, we are confident in his potential, and if his most recent vintage is any indication, we see a bright future for this passionate newcomer.



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CLOS LALFERT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de Pays de l'Hérault Rouge	<i>Varies:</i> Syrah, Cabernet Sauvignon, Carignan	11-65 years	Clay, Limestone, Flint	1.25 ha

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Vines are trained in gobelet and in cordon de royat
- Bud-pruning is used to limit the yields
- Rigorous sorting of the grapes as they come into the winery from harvest
- Only indigenous yeasts are used
- Punch-downs are performed daily
- Wine undergoes occasional, light pump-overs
- Fermentations last between 30-40 days
- Wine ages for about 6 months in *cuve*, then another 9 months in barrel

2010 Vin de Pays de l'Hérault Rouge:

- 90% Syrah, 5% Cabernet Sauvignon, 5% Carignan
- Wine aged for 12 months in barrel (25% new), then 8 months in stainless steel tank

2011 Vin de Pays de l'Hérault Rouge:

- 95% Syrah, 5% Cabernet Sauvignon
- Wine aged for 12 months in barrel (no new oak), then 8 months in stainless steel tank

2012 Vin de Pays de l'Hérault Rouge:

- 100% Syrah
- Wine aged for 12 months in barrel (no new oak), then 8 months in stainless steel tank