



KERMIT LYNCH WINE MERCHANT

DOMAINE DE FONTSAINTE

Country: France

Region: Languedoc

Appellation(s): Corbières, Corbières Boutenac

Producer: Bruno Laboucarie

Founded: 1971

Annual Production: 21,000 cases

Farming: Haute Valeur Environnementale
(certified)

Website: www.fontsainte.com

The first vineyards at Domaine de Fontsaïnte, in the Corbières appellation, were planted by the Romans. Artifacts found in these vineyards, such as an old coin dating from the time of Marcus Agrippa in 25 A.D., are a testament to its antiquity. The original domaine was built around a thermal spring, which was later named for the local, twelfth-century patron saint, Saint Siméon; hence Fontsaïnte—the saint's fount. Yves Laboucarie's family has been making wine here since the seventeenth century, and we were lucky to have met him so early on in his career. For over forty years, KLWM has been proudly importing his wine, and now we work with his son, Bruno. Like his father, one of the first *vignerons* working with whole cluster fermentation in the region, he believes strongly in the family's legacy of innovation. He has re-equipped the cellars, replanted new vines, and even added new cuvées. Here at KLWM, we make no secret of why we have been working with them since 1978. In their lovely part of France, year in and year out, they are the best. The fairness of their pricing allows us to offer incredible values to our clientele.

The Fontsaïnte vineyards surround the hamlet of Boutenac in the area known as "The Golden Crescent." This swath of land is one of the sunniest in the appellation of Corbières, enjoying south-southeast exposure, and protection from the cold, northeast winds by a large 500-hectare forest. The cooler sea breezes from the Mediterranean help this sun-soaked *terroir* achieve balance as well. Like many of the *vignerons* that we work with, Bruno believes that "great wines are made in the vineyard" and less in the cellars. He farms the land sustainably and keeps treatments to a minimum. Silica, clay, and limestone dominate the subsoil of Fontsaïnte's vineyards. Many of their vines are older, especially the parcel known as La Demoiselle, which recently celebrated its hundredth year. Look for the highly affordable and supremely delicious Gris de Gris, a *saignée* rosé made from Grenache Gris—among the finest rosés on the planet.





DOMAINE DE FONTSAINTE (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area*</u> |
|--|--|--|---|-----------------------|
| Corbières “Gris de Gris” Rosé | 90% Grenache Gris 50% Carignan 5% Mourvèdre | Grenache Gris planted in 1969, Carignan in 1963, Mourvèdre in 1993 | Silica, clay, limestone (gravelly with large <i>galets</i> , or rounded stones) | 46.2 ha |
| Corbières Rouge | 60% Carignan 30% Grenache Noir 10% Syrah | Carignan planted in 1950, Grenache in 1986, Syrah in 1991 | | |
| Corbières Rouge “Réserve La Demoiselle” | 70% Carignan 20% Grenache Noir 10% Mourvèdre | Carignan planted in 1904 | | 5.8 ha |
| Corbières Boutenac “Clos du Centurion” | 70% Carignan 20% Grenache Noir 10% Syrah | Carignan 70 years old | | 4 ha |

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

VITICULTURE / VINIFICATION

- All of Fontsaïnte’s vineyards are situated within the Corbières Boutenac appellation, however only “Clos du Centurion” takes the appellation on the label; other cuvées take the Corbières appellation
- Rigorous pruning along with green harvests keep yields low
- Existing vines are pruned in gobelet; new vines are being trellised
- *Cuves* are gravity-fed—a mix of temperature-controlled stainless steel and cement

Corbières “Gris de Gris” Rosé :

- Hand harvested
- Gris de Gris is made by *saignée*
- After a 24-hour *débourbage*, or settling of the must, alcoholic fermentation takes place at cool temperatures for 35 days
- Malolactic fermentation is blocked
- Wines rest for one month before bottling to preserve freshness and aromatic intensity

Corbières Rouge:

- Hand harvested
- Grenache and Syrah are de-stemmed by hand; Carignan goes through carbonic maceration
- Fermentation takes place in temperature-controlled vats for 14 days
- Wine rests for 6 months before being racked into barrel
- Wine aged for 6 months in French oak barrels



DOMAINE DE FONTSAINTE (continued)

Corbières *Rouge* “Réserve La Demoiselle”:

- Grapes are harvested later, in October
- Grenache and Mourvèdre are de-stemmed by hand; Carignan goes through carbonic maceration
- Fermentation lasts for approximately 15 days in temperature-controlled *cuvées*
- Wine rests in cement tank for 6 months before being racked into barrel
- 60% of wine ages for 8 - 12 months in French oak barrels, remainder in cement tank

Corbières Boutenac “Clos du Centurion” :

- Selection of choice vines from the domaine’s best parcels, the *tête de cuvée*
- Grapes are sourced from four micro parcels
- Hand harvested
- Classic vinification
- Grenache and Syrah are de-stemmed by hand; Carignan goes through carbonic maceration
- Gentle, slow pressing of grapes
- Wine rests in cement tank for 6 months before being racked into barrel
- 60% of wine ages for 8 - 12 months in French oak barrels, remainder in cement tank