



## KERMIT LYNCH WINE MERCHANT

### DOMAINE DU GROS 'NORÉ

Country: France

Region: Provence

Appellation(s): Bandol

Producer: Alain Pascal

Founded: 1997

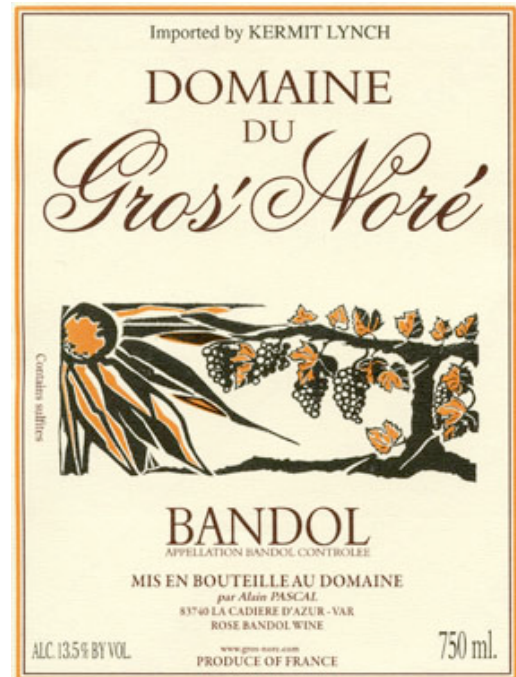
Annual Production: 5,000 cases

Farming: Lutte raisonnée

Website: [www.gros-nore.com](http://www.gros-nore.com)

Alain Pascal could be a character pulled right out of a Marcel Pagnol novel—a kind of Provençal Hercules. Like his father, Honoré, for whom the domaine is named, Alain is a strong, husky man with hands the size of bear claws. That he is a former boxer and an avid hunter should be no surprise, yet his physique matches both his spirit and his wine—this gentle giant and his cuvées are all heart. Of the many stories recorded in Kermit's *Inspiring Thirst*, those of Alain are among the most entertaining. For years he sold his prized fruit from Bandol to Domaine Ott and Château de Pibarnon. Though he and his father would bottle their own wine for family consumption, they never labeled it under their own domaine name. Kermit has called those early family wines, “Magnificent Bandols made in the simplest manner, *très franc de goût*, with a whole lotta soul.” In 1997 after his father's death, Alain officially started Domaine du Gros 'Noré, a real shift that has brought him more than just casual notice. Alain is already a leading contender in Bandol, the appellation regarded as the *grand cru* of Provence.

He farms sixteen hectares of vineyards with the help of his brother, Guy, on the rolling hillsides around La Cadière d'Azur. The vineyards are composed of both clay and limestone, imparting a pronounced structure of earthy, splintered rock. This microclimate near the Mediterranean brings warm weather and full sun, tempered by the persistent Mistral. Alain leaves his grapes to mature fully on the vine, lending great intensity to the fruit. Where appellation law demands that each blend includes at least 50 percent Mourvèdre, Alain uses 80 percent—a choice that gives more power and concentration to the final *assemblage*. Do not be fooled by the strength and boldness of the Gros 'Noré Bandol, though; underneath a big exterior is a wine of character, depth, complexity, soul, and finesse.





## DOMAINE DU GROS 'NORÉ (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Bandol Blanc</b>	70% Ugni Blanc 30% Clairette	30 years average	Clay	.5 ha
<b>Bandol Rosé</b>	50% Mourvèdre 25% Cinsault 25% Grenache			13 ha
<b>Bandol Rouge</b>	80% Mourvèdre 15% Grenache 5% Cinsault			14 ha

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

### VITICULTURE / VINIFICATION

- Vineyards are made up of well-ventilated clay soils on sunny hillsides, allowing for a later harvest than usual
- Vineyards are only a few hundred yards away from those of Domaine Tempier and were also planted by Bandol Legend, Lucien Peyraud

#### **Bandol Blanc:**

- 24-hour skin maceration
- Vinified at low temperatures before bottling
- Vinified and aged in stainless steel

#### **Bandol Rosé:**

- Juice obtained by direct pressing
- Rosé completes malolactic fermentation
- Vinified in stainless steel

#### **Bandol Rouge:**

- Grapes are partially de-stemmed
- Ages for 18 months in oak *fondres*