



## KERMIT LYNCH WINE MERCHANT

### DOMAINE DU GROS 'NORÉ

Country: **France**

Region: **Provence**

Appellation(s): **Bandol**

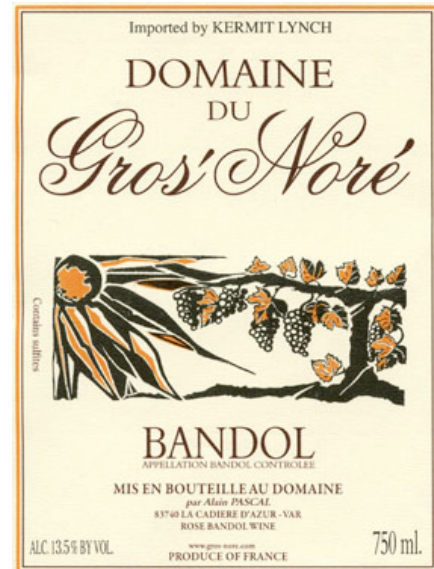
Producer: **Alain Pascal**

Founded: **1997**

Annual Production: **5,000 cases**

Farming: **Lutte raisonnée**

Website: **www.gros-nore.com**



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>	54% Mourvèdre 25% Cinsault 19% Grenache 2% Clairette			13 ha
<b>Bandol Rouge</b>	80% Mourvèdre 15% Grenache 5% Cinsault			14 ha
<b>Bandol Rouge "Cuvée IX"</b>	85% Mourvèdre 5% Cinsault 5% Grenache 5% Carignan	40 years average	Clay	2 ha
<b>Bandol Rouge "Cuvée Antoinette"</b>	95% Mourvèdre 5% Cinsault/Grenache	45 years average	Clay	1 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

**Bandol Blanc:**

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

**Bandol Rosé:**

- Made by 65% direct press, 35% maceration
- Vinified in stainless steel

**Bandol Rouge:**

- Grapes are partially de-stemmed
- Grapes are vinified separately
- Fermentation in stainless steel for 3 weeks, pumpovers twice a day
- Aged in *foudre* for 18 months



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## DOMAINE DU GROS 'NORÉ (continued)

### **Bandol Rouge “Cuvée IX”:**

- A single-vineyard bottling, made only in 2014
- Grapes are partially de-stemmed
- Grapes are vinified separately
- Fermentation in stainless steel for 3 weeks, pumpovers twice a day
- Aged in *foudre* for 18 months

### **Bandol Rouge “Cuvée Antoinette”:**

- Grapes are partially de-stemmed
- Grapes are vinified separately
- Fermentation in stainless steel for 3 weeks, pumpovers twice a day
- Aged in *foudre* for 18 months