



KERMIT LYNCH WINE MERCHANT

## DOMAINE DU JONCIER

Country: France

Region: Rhône

Appellation(s): Lirac

Producer: Marine Roussel

Founded: 1989

Annual Production: 6,600 to 9,000 cases

Farming: Organic (Certified in 2000) &

**Biodynamic (Certified in 2012)**

Website: N/A



The feisty, vivacious Marine Roussel took her time finding her place in the family domaine. Her father, Pierre, was an agronomist and started Domaine du Joncier in 1964. However, as a young graphic artist, Marine was seeking adventure beyond her small, sleepy town in the Southern Rhône. After living in both Marseille and Paris, Marine eventually felt a strong pull to return home. She joined the domaine in 1989, and has since taken on her new vocation with the zeal that only a true artist could possess. Marine aims to achieve balance, purity, and minerality in her wines—a noble, if not challenging, goal given the sunbaked *terroirs* she farms. On the right bank of the Southern Rhône, Lirac shares many similarities to both neighboring *crus* Tavel and Châteauneuf-du-Pape. Her terraced vineyards of alluvial soil and *galets roulés* mirror Châteauneuf's terraces right across the river. Maximum sun exposure and ripeness like that of Tavel must be tempered, and that is where both nature and Marine's artistry comes into play.

Her terraces benefit from the persistent *mistral*, whose regular gusts purify the vines of parasites and mildew throughout the entire year. The *galets roulés* in the soil provide good drainage and insulation, preventing the roots from getting too hot or too cold at any given time. In addition, Marine achieved organic certification in her vineyards in 2000 and biodynamic certification in 2011. Her soils are alive with microbiotic activity, lending a hand in both the long-term sustainability of her land and in the mineral expression of her wines. Since the vines naturally achieve such low yields, Marine seeks a gentle tannin extraction, too, an important step that provides balance to the final blends. She makes two impressive Lirac *Rouges*, the first a classic blend with a majority percentage of Grenache, and Cuvée Les Muses, an inky blend made predominately with Mourvèdre.

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DOMAINE DU JONCIER (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Lirac Blanc</b>	50% Roussane 30% Marsanne 20% Bourboulenc	16 to 37 years	Alluvial soils with large <i>galets roulés</i>	1.25 ha
<b>Lirac Rosé</b>	45% Grenache 45% Cinsault 10% Cinsault			
<b>Lirac “Le Classique” Rouge</b>	30 – 40% Syrah 40 – 30% Grenache 20% Mourvèdre 10% Cinsault & Carignan	9 to 43 years		31 ha total of red grapes
<b>Lirac “Les Muses” Rouge</b>	60 – 80% Mourvèdre 40 – 20% Grenache, Syrah, Cinsault, Carignan			
<b>Côtes du Rhône “L’O de Joncier”</b>	Grenache			

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

VITICULTURE / VINIFICATION

- All grapes are harvested by hand
- All wines ferment naturally with native yeasts
- Pump-overs are very delicate because the yields are so low; the fruit is very concentrated and extraction therefore does not need to be forced
- Wines are aged for 18 months in underground, gravity-fed *cuvées*
- The final blend varies vintage-to-vintage
- Fruit for “L’O de Joncier” is harvested before the other reds and has the shortest fermentation time—10 days

**Lirac Rosé:**

- Juice is obtained by *saignée*, with attention paid to gentle extraction
- Wine does not go through malolactic fermentation