



## KERMIT LYNCH WINE MERCHANT

### DOMAINE LE SANG DES CAILLOUX

Country: **France**

Region: **Rhône**

Appellation(s): **Vacqueyras**

Producer: **Serge Férigoule**

Founded: **1982**

Annual Production: **5,000 cases**

Farming: **Organic (certified since 2010), Biodynamic (certified since 2012)**

Website: [www.sangdescailloux.com](http://www.sangdescailloux.com)



One glimpse of Serge Férigoule's barbell moustache might be enough for one to be completely enamored with the wines of Le Sang des Cailloux, although they also speak remarkably well for themselves. This domaine's name means "the blood of the stones," and Serge Férigoule is most certainly the heart that links the two together. In 1974, Serge left winemaking school with a longing to return to the vineyards. He went to work for Monsieur Ricard's family in 1979 to oversee the vineyards. Without anyone in his family to succeed him, Ricard decided to gamble by partnering with Serge in 1982. In 1990, after Monsieur Ricard's retirement, Serge launched Le Sang des Cailloux. Vacqueyras had just been awarded an A.O.C. that same year, a timely twist of fate that helped Serge's wines to become as celebrated as they deserve.

All of Serge's seventeen hectares rest on the great Plateau des Garrigues, where red clay, limestone, and the famous *galets roulés*, or rounded stones, impart a terrific intensity and depth to the wines. Given the aridity of the soil, the vines here are naturally prone to lower yields—this gives the wines their concentration and power. That Serge has been farming organically for years but has never sought certification says something about his philosophy. He is not looking to impress; only to make the best wines he possibly can. Serge is also sentimental—each year, the Cuvée Traditionnelle of Le Sang des Cailloux is named for one of his daughters, Floureto, Doucinello and Azalaïs. The "Vieilles Vignes" is also called "Lopy," named for his hometown. His wines have everything we love about the Rhône – wild and chewy with great notes of leather, spicy *garrigue*, and smoky, black fruit.



## DOMAINE LE SANG DES CAILLOUX (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Vacqueyras Blanc</b> <b>“Un Sang Blanc”</b>	20% Clairette 20% Grenache Blanc 15% Bourboulenc 15% Roussanne 15% Marsanne 15% Viognier	10 years	Clay, Limestone, with <i>Galets Roulés</i>	1 ha
<b>Vacqueyras Rouge</b>	70% Grenache 20% Syrah 10% Mourvèdre & Cinsault	35 to 40 years		12 ha
<b>Vacqueyras Rouge</b> <b>“Cuvée Lopy”</b>	75% Grenache 25% Syrah	55 to 65 years		4 ha

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

## VITICULTURE / VINIFICATION

### **Vacqueyras Blanc “Un Sang Blanc” :**

- All grapes harvested by hand
- Wine is vinified in 450-L barrels
- Lees are stirred and the wine completes malolactic fermentation
- Aged for 12 months in 1-3 year old barrels
- Wine is unfinned and unfiltered

### **Vacqueyras Rouge:**

- The name of the Vacqueyras rouge changes each year, and is named after the daughters’ of Serge Férigoule: Floureto, Doucinello, and Azalaïs
- All grapes harvested by hand
- Grapes are de-stemmed
- Fermentation is natural, in cement *caves* with daily pumpovers
- Wine is raised for a minimum of 6 months in *foudre*
- Wine is unfinned and unfiltered

### **Vacqueyras Rouge “Cuvée Lopy”:**

- Lopy is the name of the farm where Serge Férigoule was born
- All grapes are harvested by hand
- Grapes are de-stemmed
- Natural fermentation (only using indigenous yeasts) in cement *caves* with daily pump-overs
- Parcels are aged separately in 450-L barrels
- Wine is unfinned and unfiltered