



DOMAINE VINCI

Country: France

Region: Languedoc-Roussillon

Appellation(s): Vin de Pays des Côtes Catalanes

Producer: Emmanuelle Vinci, Olivier Varichon

Founded: 2001

Annual Production: 750 cs

Farming: Organic

Website: <http://www.domainevinci.com/>

It took Olivier Varichon and Emmanuelle Vinci years of dabbling in various careers before finally settling down and establishing their domaine in Estagel, in the heart of the Roussillon. Olivier had previously studied enology and owned a wine shop while Emmanuelle worked as a biologist, but ultimately their dream of making their own wine prevailed and they began searching throughout France for desirable vineyards to purchase. They fell in love with the wild, rugged landscape of the Agly Valley, and in 2001 Domaine Vinci was born. Olivier and Emmanuelle now organically farm six hectares of vineyards, with parcels so isolated that they need not worry about chemical products from neighbors' vineyards contaminating the rocky soils their vines call home. These stunning sites, nestled at high altitudes amid scraggly *garrigue* and perilous outcrops, are planted with very old vines that give absurdly low yields, often below 15 hl/ha. Due to many of the parcels' remote locations and steep grades, everything is worked by hand, including Domaine Vinci's very own *sélection massale* nursery that allows them to replant vines one at a time when necessary. As a result, each vineyard represents a stable, balanced ecosystem in which the native Maccabeu and Carignan Blanc, along with Grenache Blanc, Carignan, Mourvèdre, and Grenache Noir, are able to thrive and express the rustic wonder of this unique *terroir*.

After harvesting by hand—only when the grapes have reached peak phenolic maturity—the fruit is brought to the small Vinci cellar, where natural yeasts carry out fermentation in neutral vessels before the wines are bottled unfinned and unfiltered, with little to no added sulfur. All of Vinci's bottlings, from the Maccabeu-based “Coyade” to the 100-year-old Carignan “Rafalot,” express profound concentration and minerality from the clay, limestone, granite, and schist of this corner of the Roussillon. While each of their three cuvées is capable of inspiring sincere awe, this is no surprise given Olivier and Emmanuelle's painstaking determination and endless hard work. The wines are a testament to the potential of the rugged *terroir* as well as the Vinci philosophy, and it is truly an honor to represent wines of such purity and vitality.





KERMIT LYNCH WINE MERCHANT

DOMAINE VINCI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Surface</u>
Côtes Catalanes Blanc “Coyade”	75% Maccabeu, 15% Carignan Blanc, 10% Grenache Blanc	40 years	Clay, Limestone	1 ha
Côtes Catalanes Rouge “Roc”	70% Carignan, 30% Mourvèdre	Carignan = 80 years, Mourvedre = 12 years	Granite (Carignan), Schist (Mourvèdre)	1 ha
Côtes Catalanes Rouge “Rafalot”	Carignan	100 years old	Clay, Limestone	1 ha
Côtes Catalanes Rouge “Coste”	Mourvèdre	12 years	Schist	0.8 ha

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

VITICULTURE / VINIFICATION

Côtes Catalanes Blanc “Coyade”:

- Hand harvested
- Each grape variety is vinified separately
- Grapes are crushed by foot then pressed gently
- Natural fermentation
- Wine is vinified in *demi-muids* and old barrels except half of the Maccabeu is vinified in stainless steel tank
- Regular topping off of barrels and stirring of the lees
- Malolactic fermentation in old barrels
- Aged for 16 months in 12 year old barrels
- Wine is then raked into stainless steel tanks for 6 more months of aging
- Unfined and unfiltered
- “Coyade” is the name of the mountain where the vines are planted

Côtes Catalanes Rouge “Roc”:

- Hand harvested
- Whole clusters are crushed gently by foot
- Natural fermentation in cement tank for 2 weeks
- Punchdowns and pumpovers during fermentation
- Wine aged in stainless steel tanks for 12 months
- Unfined and unfiltered
- No SO₂ during vinification



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DOMAINE VINCI (continued)

- “Roc” is the name of the valley where the vines are planted

Côtes Catalanes Rouge “Rafalot”:

- The enclosed exposition of the Rafalot parcel allows for the grapes to preserve their freshness and mature slowly
- Hand harvested
- Whole clusters are crushed gently by foot
- Natural fermentation in cement tank for 4 to 5 weeks
- Punchdowns and pumpovers during fermentation
- Wine aged in *demi-muids* and 12 year old barrels for 18 months, and then 6 months in stainless steel
- Wine is not racked
- Regular topping off of old barrels and stirring of the lees
- Unfined and unfiltered
- No SO₂ during vinification
- “Rafalot” is the name of the valley where the vines are planted

Côtes Catalanes Rouge “Coste”:

- Hand harvested
- Whole clusters are crushed gently by foot
- Natural fermentation in cement tank for 3 weeks
- Punchdowns and pumpovers during fermentation
- Wine aged in *demi-muids* and 12 year old barrels for 18 months, and then 6 months in stainless steel
- Wine is not racked
- Regular topping off of old barrels and stirring of the lees
- Unfined and unfiltered
- No SO₂ during vinification
- “Coste” is the name of the parcel