



## KERMIT LYNCH WINE MERCHANT

### DOMAINE FAURY

Country: France

Region: Rhône

Appellation(s): Collines Rhodaniennes, Saint Joseph, Côte-Rôtie, Condrieu

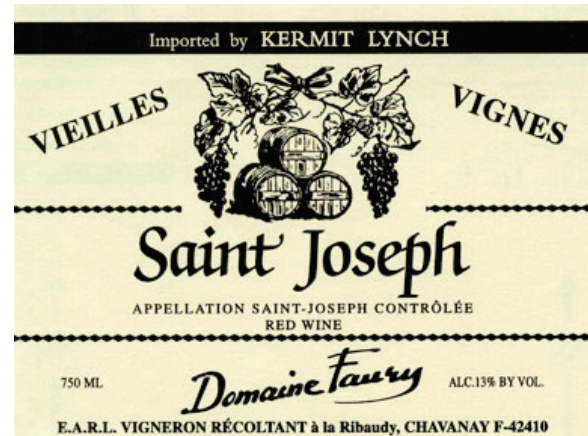
Producer: Philippe Faury

Founded: 1979

Annual Production: 2,000 cases

Farming: Lutte Raisonnée

Website: [www.domaine-faury.fr](http://www.domaine-faury.fr)



Along the steep, narrow valley that traces the northern Rhône, the appellations of Côte-Rôtie, Condrieu and Saint-Joseph take their place among the great wines of France, and Domaine Faury is one of the region's most artisanal producers. When Philippe Faury took over the domaine in 1979, the family was selling wine, peaches and cherries, and the bulk of their clientele was local. Over the years, Philippe expanded their holdings to over eleven hectares, and expanded sales to an international client base. In addition, he has shared his *savoir faire* with his son, Lionel. Since 2006, Lionel has taken over the reins at Domaine Faury, though father and son still work side by side.

The steep slopes of the northern Rhône present a challenging terrain where farming is only feasible through terracing. On these terraced slopes, the Faurys' vines take full advantage of the southern and southeastern sun exposure, benefitting from optimum ripening. A combination of the predominately granitic soil, partial de-stemming (in about 70% of the grapes), soft crushing of the grapes with a pneumatic press, and temperature controlled fermentation offer a liveliness and freshness that one does not often find in wines from the northern Rhône. There's a real attention to detail here, and nothing is done in haste. Every method used encourages the grape towards greatness with the ultimate respect for its fragility. *Pigeage*, the punching of the cap, is not carried out with tools, but gently by foot – not just poetic but also pragmatic. Unlike many other *vignerons* in the region, the Faurys have a strong aversion to new oak. Though the reds definitely see time in barrels, there is a rotation between new and old alike, along with a variety of sizes, ranging from the smaller *barriques* to the larger 600-liter *demi-muids*. Unfined and only lightly filtered before bottling, these wines are loaded with classic flavors and show a remarkable rustic elegance.

1605 San Pablo Avenue, Berkeley, CA 94702

[www.kermitlynch.com](http://www.kermitlynch.com) | [info@kermitlynch.com](mailto:info@kermitlynch.com)

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



# KERMIT LYNCH WINE MERCHANT

## DOMAINE FAURY (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Collines Rhodaniennes Syrah	Syrah	Planted between 1995 and 2007	Granite	1.35 ha
IGP Syrah “L’Art Zélé”	Syrah	15 years	Schist	.75 ha
Saint Joseph Rouge	Syrah	Planted between 1979 and 2007	Granite	6.4 ha
Saint Joseph Rouge “Vieilles Vignes”	Syrah	Planted between 1937 and 1976	Granite	.9 ha
Côte-Rôtie	90% Syrah 10% Viognier	Planted between 1993 and 2008	Schist, Clay	1.7 ha
Côte-Rôtie “Emporium”	Syrah	20 years	Schist	.25 ha
Saint Joseph Blanc	60% Marsanne 40% Roussanne	Planted between 1979 and 1998	Granite	1.5 ha
Condrieu	Viognier	Planted between 1976 and 2007	Granite	3.3 ha

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

## VITICULTURE / VINIFICATION

### Collines Rhodaniennes Syrah:

- Grapes are 80% de-stemmed
- 10 day maceration in temperature-controlled *caves*
- Daily pump-overs and punch-downs
- Malolactic fermentation in *demi-muids*
- Aged for 6 months in 3 to 10 year old *demi-muids*
- Vineyards are located on plateaus at higher altitude than Saint Joseph

### IGP Syrah “L’Art Zélé” :

- The name, which could be translated to “zealous, enthusiastic Art” is a play on words on the name of the *lieu-dit* where these vines grow: “L’Arselié”
- Grapes from young vines in the Côte Rôtie AOC
- Daily pump-overs and punch-downs
- Vinified in open, temperature-controlled cement vats
- Aged for 15 months in 5 to 15 year-old *demi-muid*

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## DOMAINE FAURY (continued)

### **Saint Joseph Rouge:**

- Vines are located around the domaine, planted on steep slopes (up to 35%) facing south, south-east
- Hand harvested and 60 to 70% of grapes are de-stemmed
- Fermentation lasts 15 to 20 days
- Pump-overs occur twice daily
- Aged for 12 months in *foudres* (24 – 35 hl), *demi-muids* (600-L), barrels (228-L); only 10% new oak is used in the rotation of barrels

### **Saint Joseph Rouge “Vieilles Vignes” :**

- Vines are located around the domaine, planted on steep slopes (up to 35%) facing south, south-east
- Hand harvested
- 70 to 80% of grapes are de-stemmed
- Fermentation lasts 15 to 20 days
- Pump-overs occur twice daily
- Aged for 15 months in oak *demi-muids* (600-L) and barrels (220-L)

### **Côte-Rôtie:**

- Vines planted on steep slopes (with a grade of up to 45%) facing south by south-east, from two parcels in Côte Brune (*Fourvier* and *Le Plomb*)
- Hand harvested
- 70 to 80% of grapes are de-stemmed
- Fermentation lasts 18 to 22 days
- Pump-overs occur twice daily
- Aged for 18 months in oak *demi-muids* (600-L) and barrels (220-L), of which 30% are new

### **Côte-Rôtie “Emporium”:**

- “Emporium” is sourced exclusively from the *Fourvier lieu-dit*
- Hand harvested
- 70 to 80% of grapes are de-stemmed
- Fermentation lasts 18 to 22 days
- Pump-overs occur twice daily
- Aged for 27 months in oak *demi-muids* (600-L) and barrels (220-L)



## KERMIT LYNCH *WINE MERCHANT*

### DOMAINE FAURY (continued)

#### **Saint-Joseph *Blanc*:**

- Vines planted on steep slopes (with a grade of up to 35%) facing south by south-east
- Grapes are hand picked and pressed in a pneumatic press
- Fermentation in stainless steel *cuves*
- Ages for 10 months on lees, 30% in 1 to 5 year-old barrels, 70% in stainless steel
- Blend changes slightly every year

#### **Condrieu:**

- Vines planted on steep slopes (with a grade of up to 55%) facing south by south-east
- Grapes are hand picked and pressed gently in a pneumatic press
- Fermentation in stainless steel *cuves*
- Aged 11 months on lees, 10% new barrels, 30% 2 to 5 year-old barrels, and 60% stainless steel