



## KERMIT LYNCH WINE MERCHANT

### DOMAINE LÉON BARRAL

Country: France

Region: Languedoc

Appellation(s): Faugères

Producer: Didier Barral

Founded: 1993

Annual Production: 7,500 cases

Farming: Biodynamic (since 1995)

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



After founding the domaine in 1993, which he named after his grandfather, Didier Barral decided fairly quickly that biodynamic practices were the best choice for farming his vineyards. Deep in the heart of the Languedoc, in the Faugères appellation just outside the hamlet of Lenthéric, Domaine Léon Barral is a beacon of revolutionary winegrowing. Didier farms thirty hectares of vineyards, and this is no small feat. Incorporating biodynamic practices into a vineyard means working the soil rigorously, and with so much land to farm, it is fortunate that he has so much help. His workers of choice? A team of twenty cows, horses, and pigs that graze the cover crops in and around the vineyards. The simple act of grazing cultivates healthy microbiotic activity in the soil, bringing mushrooms, ants, ladybugs, earthworms, and other essential life forms, which add important nutrients while aerating the soil. This is the concept of sustainability at its finest, where the ecosystem creates interdependence between the animals and the vineyards.

The grapes benefit the most from this environment, which ultimately translates to tremendously powerful, complex, and age-worthy wines. Most of Didier's vines get full southern sun exposure. In this Mediterranean climate where summer heat waves and drought are constant during the growing season, pruning in the gobelet style shelters the grapes from the blistering sun. Most of his vines are very old, but vary up to ninety years of age, keeping yields naturally low. Once in the cellar, Didier's harvest is cared for with the same zeal, although he would consider the wine all but finished once it leaves the vineyard. This level of artisanry was once nearly extinct had it not been for Didier and the profound influence he is having over other *viticulteurs* who now see how his work ethic and ideology translates to results.

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[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 Wholesale: 707.963.8293



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## DOMAINE LÉON BARRAL (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Vin de Pays de l'Hérault <i>Blanc</i></b>	80% Terret Blanc and Gris 10% Viognier 10% Roussane	20 to 90 years	Schist	3 ha
<b>Faugères</b>	50% Carignan 30% Grenache 20% Cinsault	40 to 70 years		14 ha
<b>Faugères "Jadis"</b>	50% Carignan 30% Syrah 20% Grenache	30 to 60 years		10 ha
<b>Faugères "Valinières"</b>	80% Mourvèdre 20% Syrah	15 to 30 years		4.3 ha

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

### VITICULTURE / VINIFICATION

- Grapes are biodynamically farmed
- All grapes are harvested by hand and then sorted
- Depending on the variety, grapes are de-stemmed (in general, grapes from the youngest vines), however whole clusters are also used
- No SO<sub>2</sub> is added
- Wine is vinified in gravity-fed, cement *cuvés*
- Wine is fermented with natural yeasts
- Maceration takes place for 3 to 4 weeks with regular, manual punch-downs in an old wooden vat
- After maceration, grapes are lightly pressed with an old, wooden, vertical, basket press
- Faugères is aged for 2 years in cement and stainless steel *cuvés*
- "Jadis" and "Valinières" are aged for 24 to 26 months in barrel (10% new oak)
- The vineyards for the Syrah "Jadis" are southern facing, and northern facing for "Valinières"
- Wines are never racked, filtered, or fined

### MISCELLANEA

*Didier Barral is one of the champions of the biodynamic movement in France and is highly respected among his peers for his uncompromising respect for the environment in which he lives and works—meaning the entire ecosystem surrounding his vineyards. Didier's red Faugères, grown in rugged schist soil, displays power, rusticity, and incredibly fresh, pure fruit. Treat it as you would the wines of Gramenon and Magnon—organic, living beings that demand care and respect. His Faugères ages beautifully in a good cellar.*

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