LES PALLIÈRES

Country: **France**
Region: **Rhône**
Appellation(s): **Gigondas**
Producer: **Kermit Lynch, Frédéric & Daniel Brunier**
Founded: **500 years ago**
Annual Production: **8,500 cases**
Farming: **Lutte raisonnée**
Website: **www.vieuxtelegraphe.com**

Domaine Les Pallières is undeniably one of the greatest, longest-running properties of the Southern Rhône—outside the village of Gigondas, woven into the foothills of the beautiful and brooding Dentelles de Montmirail. The domaine had been a continuously running farm within the same family since the fifteenth century! Les Pallières was once a famous domaine with wines of impeccable character, yet the property had slowly fallen into disrepair. Two great frosts of the twentieth century had killed off many of the olive and fruit trees, and both the winery and the vineyards were badly in need of repairs. By 1998, the Roux brothers wanted to make a change. With no future successors to take their place, they decided to sell.

The Brunier brothers, Daniel and Frédéric, of the famed Vieux Télégraphe in Châteauneuf-du-Pape (**click here for their family history**), were rising stars in the Southern Rhône at the time, having distinguished themselves time and time again with world class wines. A casual discussion over lunch at Chez Panisse between Daniel and Kermit Lynch, the Brunier's longtime American importer, spontaneously turned into a game plan to revive the faded jewel—Les Pallières. Though the competition to buy the domaine was fierce with very reputable names in the mix, the Roux brothers finally decided to sell to the Bruniers and Kermit. After decades of neglect, Pallières' renaissance had begun.

A focus on the *terroir* and its potential soon led to a clear, new direction. The vineyards range from 250-400 meters in altitude, with varying proportions of sand and clay interwoven with limestone scree descending from the Dentelles. Terraces were built and reinforced, allowing for better water retention. A new winery was built to receive the harvested parcels individually in gravity-fed tanks. The many *lieux-dits*, once blended into one cuvée of Gigondas, have been separated into two, starting with the 2007 vintage, in an effort to best express two remarkable personalities. Cuvée "Terrasse du Diable," encompasses the low-yielding vines from the higher altitudes that express great structure and intense minerality. Cuvée "Les Racines" showcases the vineyard parcels surrounding the winery—the origin of the domaine with the oldest vines—with the emphasis on freshness and extravagant cornucopian fruit.

Domaine Les Pallières has become a partnership among friends, a real meeting of the minds—a creative collaboration of three leading, passionate experts on the wines of the Rhône.

LES PALLIÈRES **(continued)**

Wine	Blend	Vine Age	Soil Type	Vineyard Area*
Vin de Table Rosé "Au Petit Bonheur"	Grenache Syrah Cinsault Clairette	Younger vines	Clay, Limestone	Varies
Gigondas "Les Racines"	80% Grenache 15% Syrah – Cinsault (co-planted) 5% Clairette	65 years average	Red sandy clay, Limestone, Scree	15 ha
Gigondas "Terrasse du Diable"	90% Grenache 5% Mourvèdre 5% Clairette	45 years average		10 ha

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

VITICULTURE / VINIFICATION

- Property is located at the extreme north of the appellation
- All vineyards are sustainably farmed
- Harvests are done by hand
- Two rigorous sortings of the grapes
- Grapes are partially de-stemmed and pressed gently by pneumatic press

Vin de Table Rosé "Au Petit Bonheur" :

- Grapes are sourced from youngest vines; juice obtained by direct press
- Blend varies year-to-year
- Wine is fermented and aged in *demi-muids*

Gigondas "Les Racines" :

- Vineyards are situated on stepped, terraced land from the *lieu-dit, Les Pallières,* located around the winery and cellars (at 250 meters in altitude)
- Traditional fermentation lasts 25-30 days in temperature-controlled cement *cuves* and wooden vats
- Wine ages in *cuves* for 10 months, then in *foudres* for 7-9 months
- Wine is bottled unfiltered and is released two years after the harvest
- Finished cuvée showcases the vineyard parcels around the domaine with the oldest vines—with the emphasis on freshness and extravagant cornucopian fruit

Gigondas "Terrasse du Diable" :

- Grapes are sourced from *lieux-dits Poncet, Thomas, Les Pallières,* and *Terrasse du Diable*
- Traditional fermentation lasts 25-30 days in temperature-controlled cement *cuves* and wooden vats
- Wine ages in *cuves* for 10 months, then in *foudres* for 12 months

LES PALLIÈRES **(continued)**

- Wine is bottled unfiltered and is released two years after the harvest
- "Terrasse du Diable," encompasses the low-yielding vines from the higher altitudes that express great structure and intense minerality