



# KERMIT LYNCH WINE MERCHANT

## MAS CHAMPART

Country: France

Region: Languedoc

Appellation(s): Vin de Pays d'Oc, Saint-Chinian

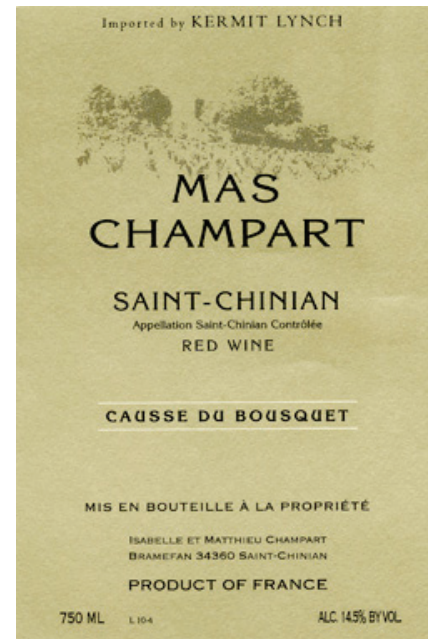
Producer: Isabelle & Mathieu Champart

Founded: 1976

Annual Production: 3,300-3,700 cases

Farming: Lutte raisonnée

Website: N/A



Isabelle and Mathieu Champart were relatively new to winemaking when they first took over Domaine Bramefan (as her family's farm is also known), in Saint-Chinian, in 1976. Isabelle was a Parisian with a degree in Geography, while Mathieu came from a family of farmers in Champagne. For nearly twelve years they sold their grapes to the local cooperative. Though they waited until 1988 to bottle under their own label, they won almost instant acclaim, and have become the standard against which other producers in the appellation have been measured ever since. Mathieu tends to the vines, and Isabelle makes the wines—that their home is surrounded by their vineyards makes their division of labor all the more poetic. The Champarts have made significant changes to their business over the years. While the domaine started from just a simple, humble, stone farmhouse, they later added a winery and have expanded the holdings from eight to twenty-five hectares (sixteen of which are consecrated to vineyards, the remaining nine to arable crops and orchards). The *terroir* here is a patchwork of soils: steep slopes of clay and limestone (Mourvèdre), brightly colored marl (Carignan & Syrah), limestone (Syrah & Grenache) and lower slopes of clay and sandstone (Cabernet Franc). They live among their old vines on a gentle slope and have slowly started integrating more organic practices into their farming. Though the wines are easy to appreciate now for their inky complexity, they age extremely well and shine after some decanting.

Kermit wants to add that Isabelle is also one of his favorite cooks. He always tries to land an eleven a.m. appointment on the off chance they will invite him to stay for lunch.



MAS CHAMPART (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Saint-Chinian Blanc</b>	35% Grenache Blanc, 20% Marsanne, 20% Roussane, 15% Bourboulenc, 10% Viognier	20 years	Marl, limestone	16 ha
<b>Saint-Chinian Rosé</b>	60% Mourvèdre, 30% Cinsault, 10% Syrah	Cinsault: 50 years Mourvèdre: 25 years Syrah: 22 years	Marl, limestone	
<b>Vin de Pays d'Oc Rouge</b>	70% Cabernet Franc, 30% Syrah	Cabernet Franc: 25 years Syrah: 20 years	Marl, clay, limestone, Trias sandstone	
<b>Saint-Chinian Rouge "Causse de Bousquet"</b>	65% Syrah, 25% Mourvèdre, 10% Grenache	Syrah: 15/25 years Grenache: 25 years Mourvèdre: 15/25 years	Marl, clay, limestone	
<b>Saint-Chinian Rouge "Clos de la Simonette"</b>	70% Mourvèdre, 30% Grenache	Grenache: 25 years Mourvèdre: 15/25 years	Marl, clay, limestone	

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

VITICULTURE / VINIFICATION

- Sustainably farmed grapes
- Harvested by hand
- Natural yeasts used during fermentation

**Saint-Chinian Blanc :**

- 50% of wine is fermented in 1 to 2 year old, 350L oak barrels, 50% fermented in stainless steel and ceramic tanks
- Aged in barrel and tank, on fine less, with light stirring, for 11 months

**Saint-Chinian Rosé:**

- Grapes for rosé are picked earlier to retain aromatic freshness and lower alcohol content
- The Syrah in the blend is pressed by *saignée*
- Wine goes through malolactic fermentation



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### MAS CHAMPART (continued)

#### **Saint-Chinian Rouge “Causse de Bousquet” :**

- Most of the fruit is sourced from a *lieu-dit* called *Le Bosquet*
- Grapes undergo a cold maceration, followed by 3-6 weeks in *cuves*
- Wine is aged in barrels and *demi-muids* for at least 12 months, and then blended and aged in *cuves* for 8 months
- Bottled unfiltered

#### **Saint-Chinian Rouge “Clos de la Simonette” :**

- Aged for 18 months in *demi-muids* after a long maceration
- Bottled unfiltered

### MISCELLANEA

*Isabelle Champart has been crafting some of the cleanest yet most soulful wines in the Languedoc for more than a decade.*

David Schildknecht, *The Wine Advocate*

*Isabelle and Mathieu Champart represent much of what is right and good in the wine business. They're talented, industrious, modest, and totally devoted to what they do. When asked by a visitor if they had children, Isabelle swept her hand across the outside of their winery and answered immediately, "Look around. This is my child."*

Bruce Neyers, KLWM