



KERMIT LYNCH WINE MERCHANT

VIGNOBLES BRUNIER LE PIGEOULET DES BRUNIER

Country: France

Region: Rhône

Appellation(s): Vin de Pays de Vaucluse,
Côtes du Ventoux

Producer: Frédéric & Daniel Brunier

Founded: 1998

Annual Production: 6,500 cases

Farming: Lutte raisonnée

Website: www.vieuxtelegraphe.com



Vignobles Brunier embodies the *ensemble* of the holdings by the Brunier family, notably **Domaine du Vieux Télégraphe**, **Domaine La Roquète**, **Domaine Les Pallières** (along with Kermit), and **Le Pigeoulet des Brunier**. (Click on each domaine name for more specific information.) Vignobles Brunier came to be by brothers Frédéric and Daniel Brunier, the fourth generation of their family to farm the land of Châteauneuf-du-Pape. The brothers have worked hard to solidify the legacy left by their father, Henri, and their grandfather, Hippolyte. They have brought their intricate knowledge of the various *terroirs* of the Southern Rhône to new heights through the expansion of the holdings. Their properties represent a vast variation of soil types, climatic conditions, and grape varietals.

The Bruniers' vineyards in Châteauneuf-du-Pape are the most pedigreed of the appellation, producing wines of exceptional quality and longevity. The wines of Le Pigeoulet des Brunier complement their portfolio, offering more affordable, everyday *cuvées* under the designation Vin de Pays de Vaucluse. These wines are fresh, rich in fruit, pleasantly representative of their *terroir*, and are easy to appreciate young. The value of these wines is truly amazing when one considers the age of the vines (an average of 35 years), the soils (rich in clay, which aids the vines in water retention), and geography. The name "Le Pigeoulet" is derived from the foothills of the noble *La Crau* plateau. The *assemblage* combines fruit from the warm flats around Châteauneuf-du-Pape with fruit from the cooler foothills of Mont Ventoux. The department of the Vaucluse is the common denominator which accounts for the designation of Vin de Pays de Vaucluse. This, combined with the *savoir faire* of the Brunier brothers, assures great quality at a minimal price.



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VIGNOBLES BRUNIER LE PIGEOULET DES BRUNIER (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de Pays de Vaucluse “Le Pigeoulet” <i>Blanc</i>	1/3 Roussanne 1/3 Grenache Blanc 1/3 Clairette	Planted in 1995	Clay, Limestone, scattered with <i>galets roulés</i>	.5 ha
Vin de Pays de Vaucluse “Le Pigeoulet” <i>Rouge</i>	80% Grenache 10% Syrah 5% Carignan 5% Cinsault	25 years average	Clay with sandy alluvial deposits	10 ha
Ventoux “Mégaphone” <i>Rouge</i>	80% Grenache 20% Syrah	25 years average	Rocky clay and sand	2 ha

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

VITICULTURE / VINIFICATION

Vin de Pays de Vaucluse “Le Pigeoulet” *Blanc* :

- Vineyard is situated in the southeastern sector of the commune of Courthézon, in the *lieu-dit* of *Saint Georges*
- Grapes are harvested by hand, followed by two rigorous sortings
- Grapes are pressed gently by pneumatic press with their stems
- Vinification occurs in oak *foudres* at around 20°C
- Wine ages in 20-hl *foudres* for 8 months and is then bottled

Vin de Pays de Vaucluse “Le Pigeoulet” *Rouge* :

- Vineyard is divided into two parcels: 3 hectares on the left bank of the Rhône, 15 km north of Avignon; 7 hectares in the commune of Caromb (in the Ventoux)
- Blend assembles fruit from both the Côtes-du-Rhône and the Côtes-du-Ventoux
- Grapes are harvested by hand
- Grapes are de-stemmed
- Grapes are pressed gently by pneumatic press
- Vinification occurs in temperature-controlled cement *cunes* for 12-15 days and always goes through malolactic fermentation

Ventoux “Mégaphone” *Rouge* :

- Vineyards are situated in the area of Caromb, nestling on the southern slopes of the Dentelles de Montmirail
- Grapes are harvested by hand



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LE PIGEOULET DES BRUNIER (continued)

- Grapes are de-stemmed
- Grapes are pressed gently by pneumatic press
- Vinification occurs in temperature-controlled cement *cunes* for 15-20 days and always goes through malolactic fermentation
- Aged in 50 hl *foudres* for 10 months

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