



KERMIT LYNCH WINE MERCHANT

BERNARD FAURIE

Country: **France**

Region: **Rhône**

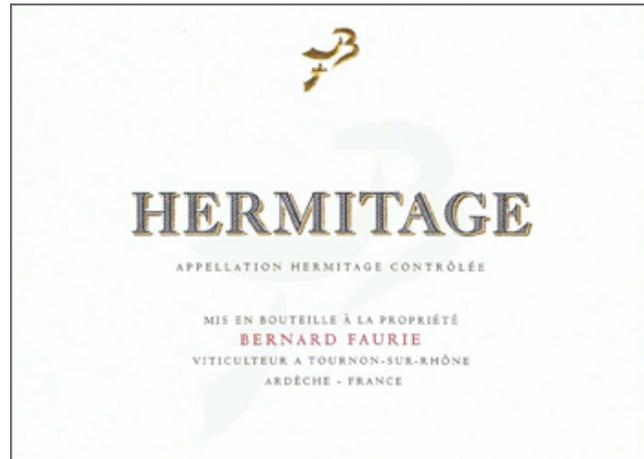
Appellation(s): **Hermitage**

Producer: **Bernard Faurie**

Founded: **Fifth Generation**

Annual Production: **N/A**

Farming: **Traditional**



Bernard Faurie is the wise old man of the hill (the hill of Hermitage that is), the last of the Mohicans I'd say. Let's start with the vines. Bernard is the fifth generation in a storied lineage working the same vines on the hill (yes, the very same, they are over 100 years old). He still manages the family apricot groves as well, and man can he grow a mean Bergeron. But nowhere is Bernard more at home, more himself, and more downright giddy than in his vines on the Hermitage hill. He is still going strong in his mid-sixties, and does everything by hand (or foot at crush time) himself.

Bernard's parcels are spread among three principal parcels of Hermitage: Bessards, Méal, and Greffieux. Bessards and Méal are among the most storied portions of the hill, making some of the longest-lived wines. Bernard subscribes to the philosophy that Hermitage is not really Hermitage unless it contains fruit from Bessards, the granite bedrock stronghold on the western edge of the hill. His two principal cuvées are red Hermitages in two different blends: Greffieux/Bessards and Bessards/Méal. Occasionally, despite his predilection, he'll bottle a barrel of pure Méal. He also produces a miniscule quantity of Hermitage *Blanc*, an absolutely mesmerizing example from the lower slopes of Bessards that is wiry, stony, and coiled for many years of unfurling.

Bernard's wine has renewed a deep sense of understanding for us about what Hermitage really is, and what makes it special. It is Syrah, of course, among the world's best. It is grown on a granite hillside, like Cornas and much of Saint-Joseph. But there is majesty to it, a nobility that you don't find anywhere else. It is powerful yet fine. The power is in its intensity and depth, not in concentration or obvious flair. There is no rusticity. The finesse of the tannins, and of course its ability to age consistently and gracefully, are other trademarks. It is nice to be reminded of how great this storied *terroir* can be in the hands of a master vigneron.



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BERNARD FAURIE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Hermitage <i>Blanc</i>	Marsanne	100 years	Granite	1.7 ha total
Hermitage <i>Rouge</i> “Greffieux/Bessards”	Syrah		Granite, Alluvial, Clay	
Hermitage <i>Rouge</i> “Bessards/Méal”			Granite, Limestone, Quartz	
Hermitage <i>Rouge</i> “Méal”				
Hermitage <i>Rouge</i> “Bessards”				
Hermitage <i>Rouge</i> “Greffieux/Bessards/Méal”			Granite, Limestone, Quartz, Alluvial	

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

VITICULTURE / VINIFICATION

- Harvested by hand
- Whole clusters are crushed by foot in old wooden tanks
- Fermentation is natural
- Wine aged in old *demi-muid*
- Red wines are aged 18 to 36 months depending on vintage
- White wine is aged 9 to 12 months depending on vintage
- Bottled by hand
- Vineyards are designated by the capsule color
 - Greffieux/Bessards: Cream capsule
 - Bessards/Méal: Gold capsule
 - Méal: Gold capsule with “M”
 - Bessards: Red capsule
 - Greffieux/Bessards/Méal: Gold capsule with unique lot number