



KERMIT LYNCH WINE MERCHANT

## DOMAINE HAUVETTE

Country: France

Region: Provence

Appellation(s): Baux de Provence, IGP Alpilles

Producer: Dominique Hauvette

Founded: 1988

Annual Production: 3,300 cases

Farming: Biodynamic (since 2000)

Website: N/A

Not far from Saint-Rémy-de-Provence, a tourist town known for Roman ruins and as the place where Van Gogh painted “The Starry Night,” you’ll find Domaine Hauvette.

Nestled among the foothills of Les Alpilles, the vines are surrounded by a rocky and wild landscape—the clay and limestone soil retains moisture for the arid summer months, the Mistral blows half the year, and *garrigue* is seemingly everywhere. It is here that in the early 1980s Dominique Hauvette, seeking more sunshine, left her job as a lawyer in the Savoie, re-discovered her passion for raising horses, and began studying oenology. Thirty-some years later and Dominique now has 17 hectares of vines and an international reputation for making benchmark natural wines.

When striving to make wine as naturally as possible, a focus on growing the healthiest and most perfect grapes is an absolute necessity. Dominique’s conversion to biodynamics starting in 2000 added rigor to her intuitive organic practices, and coupled with her magical *terroir* she has found an exciting recipe for success. In the cellar, she takes a decisively non-interventionist stance and is very low-tech, yet she is not afraid to experiment as is evidenced by her being one of the first winemakers to use concrete fermentation eggs. Like Didier Barral and Catherine and Pierre Breton, Dominique is a trailblazer in the natural wine movement, each year pushing the quality of her wines higher and higher with uncompromising standards. Her range of wines provides much to be excited about: the “Petra” rosé completes its malolactic fermentation in concrete eggs, the “Jaspe” Roussanne is probably the most delicious pure varietal Roussanne you’ll ever taste, the “Cornaline” Rouge is like a blend of Trévallon, Tempier, and Vieux Télégraphe, and the “Amethyste” Cinsault has finesse to rival many Burgundies. Bienvenue Dominique.





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## DOMAINE HAUVETTE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Baux de Provence Rosé “Petra”</b>	70% Cinsault 15% Syrah 15% Grenache	15 years average	Clay, Limestone	1 ha
<b>IGP Alpilles <i>Blanc</i> “Jaspe”</b>	100% Roussane	15 years average	Clay, Limestone	2 ha
<b>Baux de Provence <i>Rouge</i> “Cornaline”</b>	50% Grenache 30% Syrah 20% Cabernet Sauvignon	40 years average	Clay, Limestone	1 ha
<b>Baux de Provence <i>Rouge</i> “Amethyste”</b>	60% Cinsault 30% Carignan 10% Grenache	40 years average	Clay, Limestone	2 ha

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

## VITICULTURE / VINIFICATION

- Hand Harvested
- Sorting in the vines
- Red grapes are fully de-stemmed
- White grapes are pressed whole cluster
- Fermentation with native yeasts for all wines
- Fermentation lasts 2 to 3 weeks
- IGP Alpilles *Blanc* “Jaspe” is fermented in cement eggs and stainless steel tank
- Baux de Provence Rosé “Petra” is fermented in cement eggs, on the lees
- Red wines ferment in wood tanks
- Red wines undergo daily, light punchdowns
- “Cornaline” is raised in *foudre*, “Amethyste” in cement eggs
- Wines are neither filtered nor fined