



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. From her “Petra” rosé that completes its malolactic fermentation in concrete eggs to her “Jaspe” Roussanne that is probably the most delicious pure varietal Roussanne you’ll ever taste, to her “Cornaline” *Rouge* that is like a blend of Trévallon, Tempier, and Vieux Télégraphe, to her “Amethyste” Cinsault with its Burgundian finesse, there is a lot here to get excited about. Bienvenue Dominique.



KERMIT LYNCH WINE MERCHANT

DOMAINE HAUVETTE (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area*</u> |
|---------------------------------------|---|---------------------|------------------|-----------------------|
| Baux de Provence Rosé “Petra” | 70% Cinsault 15% Syrah 15% Grenache | 15 years average | Clay, limestone | 1 ha |
| IGP Alpilles Blanc “Clairette” | Clairette | 9 years | Clay, limestone | 1 ha |
| IGP Alpilles Blanc “Jaspe” | 100% Roussane | 15 years average | Clay, limestone | 2 ha |
| IGP Alpilles Rouge “Cinsault” | Cinsault | 9 years | Clay, limestone | .5 ha |
| IGP Alpilles Rouge “Grenache” | Grenache | 70 years | Clay, limestone | 1 ha |
| Baux de Provence Rouge “Cornaline” | 50% Grenache 30% Syrah 20% Cabernet Sauvignon | 40 years average | Clay, limestone | 1 ha |
| Baux de Provence Rouge “Amethyste” | 80% Cinsault 10% Carignan 10% Grenache | 40 years average | Clay, limestone | 2 ha |
| IGP Alpilles Blanc “Dolia” | 1/3 Roussane, 1/3 Marsanne, and 1/3 Clairette | 23 years | Clay, Limestone | .7 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
- IGP Alpilles Blanc “Dolia” is fermented and aged in cement eggs



KERMIT LYNCH *WINE MERCHANT*

DOMAINE HAUVETTE (continued)

VITICULTURE / VINIFICATION (continued)

- IGP Alpilles Blanc “Dolia” is a field blend from the same parcel each year
- 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
- IGP Alpilles Rouge “Cinsault” is raised in stainless steel
- IGP Alpilles Blanc “Clairette” is raised in stainless steel
- IGP Alpilles Rouge “Grenache” raised in 30hL *foudre*