



KERMIT LYNCH WINE MERCHANT

DOMAINE LA TOUR VIEILLE

Country: France

Region: Languedoc

Appellation(s): Collioure, Banyuls, Vin de
Pays de la Côte Vermeille, Cap de Creus

Producer: Vincent Cantié, Christine
Campadiou

Founded: 1981

Annual Production: 4,600 cases

Farming: Haute Valeur Environnementale
(certified)

Website: N/A



The vibrant little seaport town of Collioure is nestled on the Mediterranean coast, just north of the Spanish border, in the area known as French Catalonia. In 1981, Vincent Cantié and Christine Campadiou took over two small, family-owned domaines where they had grown up, in Collioure and Banyuls, respectively. Together, they farm vineyards planted on steep, schist terraces overlooking the sea, where they are constantly exposed to the fierce and wily wind known as “La Tramontagne.” This constant wind not only ensures naturally low yields, but also keeps the grapes free of mildew with little need for pesticides or copper sulfate. Their vineyards are so steep that cultivation must be by hand, and extensive irrigation canals and walls (all made from the schist rock) are their only prevention against soil erosion, although there is almost no soil left to recede! These canals snake down the hillsides, separating the parcels. At harvest, the grapes are carried up and down the mountain in baskets. This method of farming, while extremely challenging, preserves the traditions of their ancestors. Such ideals have inspired two documentaries, *Wine From the Heart* by Yasha Aginsky (2002), and a short film sponsored by Project NOÉ for the defense of the European viticultural heritage.

Though the majority of the Tour Vieille holdings are planted with Grenache Noir, they also work with Grenache Gris, Grenache Blanc, Macabeo, Syrah, and Carignan. They have several single vineyard bottlings of Collioure, and several cuvées of Banyuls, from Christine’s family’s holdings. Banyuls, neighbor of Collioure, sits only two kilometers from the Spanish border; it is famous for its fortified wines. Tour Vieille also produces a wide range of practically extinct late harvest and extended elevation white and red wines, the ultimate meditation wines at the end of a meal. The heart, soul, and hard work that go into crafting these wines make their labor of love all the more delicious.



DOMAINE LA TOUR VIEILLE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Collioure Blanc "Les Canadells"	70% Grenaches blanc et gris 10% Macabeu 10% Roussane 10% Vermentino	20 to 60 years		13 ha total
Collioure Rosé "Rosé des Roches"	50% Grenache 50% Syrah	20 to 60 years		
Collioure Rouge "La Pinède"	80% Grenache Noir 7% Carignan 7% Syrah 6% Mourvèdre	35 to 70 years		
Collioure Rouge "Puig Oriol"	70% Syrah 15% Carignan 15% Grenache	25 to 50 years		
Collioure Rouge "Puig Ambeille"	80% Mourvèdre 10% Grenache 10% Carignan	25 to 45 years	Schist	
Vin de Pays de la Côte Vermeille "Mémoire d'Automnes"	50% Grenache Blanc 50% Grenache Gris	35 to 70 years		
Banyuls Blanc Doux	50% Grenache Blanc 50% Grenache Gris	35 to 70 years		
Banyuls "Rimage"	90% Grenache 10% Carignan	45 + years		
Banyuls "Rimage Mise Tardive"	90% Grenache 10% Carignan	45 + years		
Banyuls "Reserva"	35% Grenache 35% Grenache Gris 30% Carignan	45 + years		
Banyuls "Vin de Méditation"	Grenache and Carignan	45 + years		
Cap de Creus "Rancio Sec"	Grenache and Carignan	45 + years		

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

VITICULTURE / VINIFICATION

- All grapes are harvested by hand and *nothing* is mechanized at all (no tractors)
- All wines are fermented traditionally with wild yeasts

Collioure Blanc "Les Canadells":

- Grenache Gris is pressed immediately after harvest
- Grenache Blanc, Macabeo, Vermentino, Roussanne undergo a short skin maceration
- A percentage of the wine is fermented in oak barrels with a regular stirring of the lees
- Wine is bottled 6 months after harvest



DOMAINE LA TOUR VIEILLE (continued)

Collioure Rosé “Rosé des Roches”:

- The rosé is made from *saignée* and undergoes a temperature-controlled fermentation
- Wine is bottled 3 months after harvest
- Wine does not undergo malolactic fermentation

Collioure *Rouges*:

- All reds undergo pump-overs and all punch-downs are by foot
- Wine is bottled 10 to 18 months after fermentation

Banyuls:

- Banyuls *Blanc Doux*, “Rimage”, “Rimage Mise Tardive” are all vintage wines
- Banyuls Reserva, “Cuvée Francis Cantié,” “Vin de Méditation” are non-vintage and are blended over time
- Non-vintage wines are aged for several years through an oxidative maturation in glass jugs or oak barrels

Banyuls *Blanc Doux*:

- Grapes are pressed directly after harvest
- Alcohol is added to stop fermentation so that the grapes may retain their sweetness

Vintage Banyuls:

- Non-oxidized wine that is bottled within the first year of aging
- Harvested between September 10 and 20
- Neutral spirit added during fermentation and calculated to bring juice to 16% alcohol
- Residual sugar of 90 to 96 g/L
- Banyuls “Rimage Mise Tardive” similar to base wine of “Rimage”; aged in *foudre* for several additional years before release

Banyuls “Reserva”:

- Harvested between September 10 and 20
- Neutral spirit added during fermentation and calculated to bring juice to 16% alcohol
- Must is then pressed and pressed juice is divided and aged in three separate vessels: *foudre*, barrel, and large glass jars stored outdoors in the sun
- Glass jars are aged for one year outdoors and then blended together into one tank
- The final blend for each “Reserva” bottling is composed of the blended tank of wine aged in glass jars, with various other vintages from barrels and *foudre*
- The resulting blend has an average of wine age of 5 years—the youngest wine being 1 year old and the oldest being 13 years old
- Residual sugar of 90 to 96 g/L



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DOMAINE LA TOUR VIEILLE (continued)

Banyuls “Vin de Méditation”:

- Solera aging process
- Wine still has a base from 1952

Vin de Pays de la Côte Vermeille “Memoire D’Automnes”:

- Grapes are picked late and undergoes a long fermentation
- Wine is intentionally left to oxidize over two years in barrel
- Similar to Vin Jaune or Dry Sherry