



KERMIT LYNCH WINE MERCHANT

DUPÉRE BARRERA

Country: France

Region: Provence

Appellation(s): Côtes de Provence

Producer: Emmanuelle Dupéré and Laurent Barrera

Founded: 2001

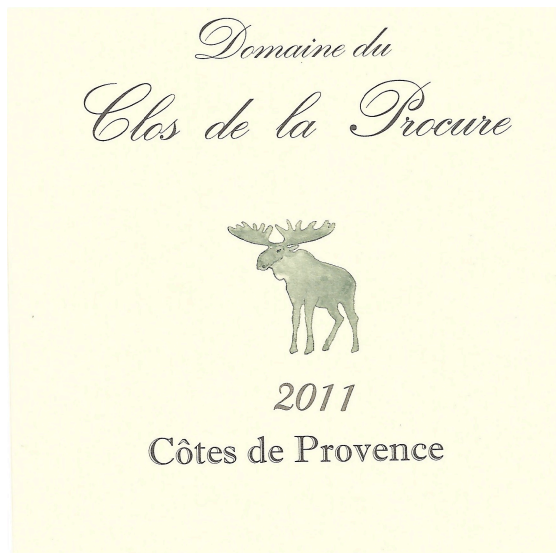
Annual Production: 5,800 cases

Farming: Organic

Website: www.blogduperebarrera.com

Unlike so many of our producers who were born into the trade, Emmanuelle Dupéré and Laurent Barrera did not start their careers in wine. Emmanuelle was, and still is, a professional singer, and Laurent a geological engineer on the island of Réunion, near Madagascar. In 1998, Laurent decided to change direction and enrolled in viticultural school in the Var. Emmanuelle already had a degree in Wine Commerce, but went back to school to learn the production side of the business. Their studies brought them together with great winemakers from various regions of France, and as they learned from these experienced producers, they gained a deep respect for the unadulterated expression of the fruit so prevalent in naturally-made wines.

There is nothing average about this husband-and-wife team of enologists: they consider every detail with both brainy enthusiasm and heart. These eco-conscious artisans could never be accused of not walking their talk, either. They adhere to organic methods in the vineyards and are now also incorporating biodynamic practices, adding even stricter discipline to their intense workload. Their winemaking process allows the natural character of the wine to speak for itself, with minute doses of sulfur, no fining or filtration, and bottling during optimal weather conditions when the atmospheric pressure is just right. Their Côtes de Provence “Clos de la Procure” is sourced from a rocky, terraced site, influenced by cooling winds from the Mediterranean. The wine never sees a pump and everything is done by hand, from harvest to bottling.





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DUPÉRE BARRERA (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Côtes de Provence Rouge <i>Clos de la Procure</i>	30% Grenache 30 % Mourvèdre 20% Syrah 10% Carignan 10 % Cinsault	50 years	Clay, Limestone	6 ha

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

VITICULTURE / VINIFICATION

Côtes de Provence Rouge Clos de la Procure :

- All grapes are harvested by hand and 100% de-stemmed
- Grapes are crushed by foot
- Fermentation is natural and no additives are used
- No pumps are used to transfer the wine
- Wine is vinified in small, open *cuvés*, sizes 300-L to 1500-L
- Punch-downs are done daily for the first 15 days of fermentation
- The wine is aged in French oak barrels from Château d'Yquem, Beauséjour Bécot, and Domaine de la Romanée Conti