



KERMIT LYNCH WINE MERCHANT

FAMILLE BRUNIER

Country: France

Region: Rhône

Appellation(s): Vin de Pays de Vaucluse,
Côtes du Ventoux, Châteauneuf-du-Pape

Producer: Frédéric & Daniel Brunier

Founded: 1998

Annual Production: 6,500 cases

Farming: Organic (practicing)

Website: www.vieux-telegraphe.fr



Famille Brunier embodies the *ensemble* of the holdings by the Brunier family, notably **Domaine du Vieux Télégraphe**, **Domaine La Roquette**, **Domaine Les Pallières** (along with Kermit), and **Famille Brunier**. (Click on each domaine name for more specific information.) Famille Brunier came to be by brothers Frédéric and Daniel Brunier, the fourth generation of their family to farm the land of Châteauneuf-du-Pape. The brothers have worked hard to solidify the legacy left by their father, Henri, and their grandfather, Hippolyte. They have brought their intricate knowledge of the various *terroirs* of the Southern Rhône to new heights through the expansion of the holdings. Their properties represent a vast variation of soil types, climatic conditions, and grape varieties.

The Bruniers' vineyards in Châteauneuf-du-Pape are the most pedigreed of the appellation, producing wines of exceptional quality and longevity. The wines of Famille Brunier complement their portfolio, offering more affordable, everyday *cuvées* under the designations of Vin de Pays de Vaucluse and Ventoux, as well as a Châteauneuf-du-Pape from the famed *Piedlong lieu-dit*. The Vaucluse and Ventoux wines are fresh, rich in fruit, pleasantly representative of their *terroir*, and are easy to appreciate young. The Châteauneuf-du-Pape *Piedlong* offers a profoundly mineral wine while balancing elegance and purity with the muscle that is commonly found in wines from this great appellation.



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<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vin de Pays de Vaucluse “Le Pigeolet” <i>Blanc</i>	1/3 Roussanne 1/3 Grenache Blanc 1/3 Clairette	Planted in 1995	Clay, Limestone, scattered with <i>galets</i> <i>roulés</i>	.5 ha
Vin de Pays de Vaucluse “Le Pigeolet” <i>Rouge</i>	80% Grenache 10% Syrah 5% Carignan 5% Cinsault	25 years average	Clay with sandy alluvial deposits	10 ha
Ventoux “Mégaphone” <i>Rouge</i>	80% Grenache 20% Syrah	25 years average	Rocky clay and sand	2 ha
Châteauneuf-du-Pape “Piedlong”	90% Grenache 10% Mourvèdre	Grenache = 70 years old Mourvèdre = 50 years old	Sand on red clay and <i>galets roulés</i>	13 ha

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

VITICULTURE / VINIFICATION

Vin de Pays de Vaucluse “Le Pigeolet” *Blanc* :

- Vineyard is situated in the southeastern sector of the commune of Courthézon, in the *lieu-dit* of *Saint Georges*
- Grapes are harvested by hand, followed by two rigorous sortings
- Grapes are pressed gently by pneumatic press with their stems
- Vinification occurs in oak *foudres* at around 20°C
- Wine ages in 20-hl *foudres* for 8 months and is then bottled
- The name “Le Pigeolet” is derived from the foothills of the noble *La Crau* plateau

Vin de Pays de Vaucluse “Le Pigeolet” *Rouge* :

- Vineyard is divided into two parcels: 3 hectares on the left bank of the Rhône, 15 km north of Avignon; 7 hectares in the commune of Caromb (in the Ventoux)
- Blend assembles fruit from both the Côtes-du-Rhône and the Côtes-du-Ventoux
- Grapes are harvested by hand
- Grapes are de-stemmed
- Grapes are pressed gently by pneumatic press
- Vinification occurs in temperature-controlled cement *cuvés* for 12-15 days and always goes through malolactic fermentation
- The name “Le Pigeolet” is derived from the foothills of the noble *La Crau* plateau



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Ventoux “Mégaphone” Rouge :

- Vineyards are situated in the area of Caromb, nestling on the southern slopes of the Dentelles de Montmirail
- Grapes are harvested by hand
- Grapes are de-stemmed
- Grapes are pressed gently by pneumatic press
- Vinification occurs in temperature-controlled cement *cuvés* for 15-20 days and always goes through malolactic fermentation
- Aged in 50 hl *foudres* for 10 months

Châteauneuf-du-Pape “Piedlong”:

- Partially de-stemmed
- Traditional fermentation lasts 30 days in temperature controlled concrete tanks
- Systematic malolactic fermentation
- Wine is aged in concrete tanks for 1 year, then aged a second year in 50 hl *foudres*
- Bottled unfiltered and unfiltered
- Aged in bottle for 3 months
- Grenache fruit comes from the Pielong *lieu-dit* (10 ha), which is Châteauneuf-du-Pape’s highest position at 128 m
- Mourvèdre fruit comes from the Pignan *lieu-dit* (3 ha)
- Both parcels are located north of the village of Châteauneuf-du-Pape on the Plateau du Piedlong