



KERMIT LYNCH WINE MERCHANT

LUDOVIC ENGELVIN

Country: France

Region: Languedoc

Appellation(s): I.G.P. Gard

Producer: Ludovic Engelvin

Founded: 2013

Annual Production: N/A

Farming: Organic (practicing)

Website: www.ludovicengelvin.com



Situated halfway between the Pic Saint Loup and Tavel, the area known as the Languedoc Gardois has long been a viticultural hotspot: the Romans, who made the nearby city of Nîmes an important hub, established a thriving winemaking industry here centuries ago. Local wines enjoyed notable prestige throughout history, but a shift toward productivity over quality in the twentieth century all but stripped the region of its reputation. Thanks to forward-thinking young vigneronns like Ludovic Engelvin, these historic *terroirs* are once again living up to their former glory.

After studies in viticulture and enology, Ludovic interned in cellars across southern France, Spain, and the Loire Valley, including a formative stint with the late Didier Dagueneau. Next, he took a sommelier position at a reputable establishment in Provence, where he honed his tasting skills and earned numerous awards, before leaving the restaurant world to open his own wine shop outside of Nîmes. Keen on making his own wine, he rented some vines, then sold the shop two years later to become a full-time vigneron. The 2013 vintage, vinified in his tiny cellar in the sleepy village of Vic-le-Fesq, marked his first commercial releases.

Ludovic's wines, however, are anything but commercial. Inspired by his experiences in fine dining, during which he had the chance to taste top bottles from legendary domaines, he quickly learned that a conventional approach to viticulture and winemaking would never produce wines of distinctive character. The mentorship of Dagueneau and later Didier Barral, whom he befriended during his sommelier days and remains close to, cemented his belief in low-impact farming and natural winemaking. Essential oils and herbal *tisanes* replace synthetic treatments, and Ludovic opts not to till his parcels, instead allowing spontaneous vegetation to naturally aerate the soils while his small flock of sheep contributes fertilizer during the winter. In the cellar, he favors infusion rather than extraction, seeking delicacy over power and forgoing additives save for minute doses of sulfur.

Now the proprietor of nine hectares, split between *terroirs* of limestone and sandstone amid a rugged landscape dominated by stones and scrubby aromatic *garrigue*, Ludovic crafts elegant, perfumed wines of great purity. He is a proven master with the Grenache grape, coaxing seductive aromatics and silken texture from this noble Mediterranean variety. Focusing solely on traditional *cépages* well adapted to the local conditions, he manages incredible balance and finesse notwithstanding the natural concentration gleaned from low-yielding old vines in a hot, arid climate.



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LUDOVIC ENGELVIN (continued)

Still in the early days of his career, Ludovic already excels through a diligent, intuitive approach to his craft. Extensive experience in the industry and a passion for nuanced expressions of place have provided this young talent with all the necessary tools to stir things up and breathe fresh life into some of the Languedoc's great unheralded *terroirs*.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Gard Rouge “Cru-Elles”	70% Cinsault, 30% Grenache	40 years average	Clay, Limestone, Sandstone	N/A
Gard Rouge Célas	Grenache	40 years average	Sandstone	3 ha
Gard Rouge “Clos Serre-Cabanis”	60% Mourvèdre, 40% Grenache	40 years average	Clay, Limestone	2.6 ha
Gard Rouge “Clausus”	Grenache	20-30 years old	Grey Marl, clay, limestone	1.3 ha

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

VITICULTURE / VINIFICATION

- Organic farming (no certification) with some biodynamic practices (essential oils and herbal tisanes)
- No mechanical intervention in vineyards so as not to compact soils
- *Enherbement total* (natural plant growth between rows) encouraged for aeration of soil and biodiversity
- Sheep roam vineyard in winter
- Hand-harvested
- No de-stemming; grapes are lightly crushed
- All fermentations are spontaneous by indigenous yeasts
- All wines fermented in tank (fiberglass and stainless steel)
- Macerations typically last 10-15 days
- Light pumpovers to aerate must and keep the cap wet (not for extraction)
- Wines are bottled unfinned and unfiltered
- 15-20 mg/L SO₂ added at bottling



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LUDOVIC ENGELVIN (continued)

Gard Rouge “Cru-Elles”:

- Name is a play on words (*cru* like a vineyard)
- Aged in fiberglass and stainless steel tanks for 6 months until Spring bottling

Gard Rouge “Célas”:

- Name is reference to the type of sandstone in the vineyard, found in an old geological study: *grès de Célas*
- Aged in fiberglass and stainless steel tanks for 6 months until Spring bottling

Gard Rouge “Clos Serre-Cabanis”:

- Parcel is planted 50/50 to Mourvèdre and Grenache
- This is an ancient parcel, a ‘clos’ surrounded by woods. Serre-Cabanis is an old French word of unknown meaning; possibly ‘serre’ like an enclosed space (greenhouse); Cabanis is a common family name in the Languedoc, so perhaps it belonged to a Cabanis family, or perhaps it was owned or worked by people who lived in *cabanes*, or little stone houses.
- Aged 12 months in barrel (228-L Burgundian *barriques* purchased used, and 600-L *fûts* purchased new and introduced gradually)

Gard Rouge “Clausus”:

- In Latin, “clausus” means *clos*
- Grapes sourced from the commune of Vic-le-Fesq
- Fermentation lasts one month in stainless steel tanks
- Pump-overs on a case by case basis
- Aged 12 months in stainless steel tanks