

# SAINT JEAN DU BARROUX

## L'Argile



### ORIGIN

France

### APPELLATION

Ventoux

### SOIL

Clay limestone, marl, gravel

### AGE OF VINES

40

### ELEVATION

300-400

### VARIETIES

Grenache, Syrah, Carignan, Cinsault

### FARMING

Certified organic (ECOCERT)

### FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in concrete

### AGING

24 months in concrete, additional aging in bottle until Philippe decides to release it

The first time we tasted with Philippe we knew we were tasting some of the most thrilling wines being made in the Ventoux if not the entire Rhone valley but what is truly remarkable is that over the last decade they've only gotten better. An impressive resume including stints at Chateau Beaucastel, Pierre-Bise, Domaine la Janasse and Chateau Deves only hinted at Philippe's energy, drive and potential, all of which came to fruition when he founded St Jean du Barroux in 2003.

Located near the ancient fortified town of Barroux, Philippe started with a few hectares and no cellar. When he saved enough to build a small cellar it also served as his home - every personal comfort was sacrificed for his vineyards and wines. Philippe's estate now cover just over sixteen hectares, four of which are scrub forest and orchard. Situated in the valley between the lower slopes of Mont Ventoux and the Dentelles de Montmirail, the vines Philippe farms are grown on three unique terroirs, all eroded from the ancient bedrock of the region. His lowest elevation sites, at about 300m are on a fine sandy clay soil where he grows Grenache Blanc, Bourboulenc and Clairette. As you proceed up the slope to around 400m above sea level the soils become coarser and stonier. Here there is a distinct fault line where the gravels change from various earth tones to black. On the lighter colored soils, Philippe grows Grenache, Syrah, Carignan and Cinsault while on the darker soils he grows only Syrah and Grenache. Philippe's yields are very low in part due to the age of the vines, averaging over 40 years old, but also due to the fact that he's segregated those parts of his vineyards where the yields are naturally higher and these parcels are used for La Source and an occasional rosé. Both L'Argile and La Pierre Noire come from parcels where the yields are about 20hl/ha.

The rocky clay soils of his vineyards are devoted to producing a wine he calls L'Argile which is a blend of Grenache and Syrah with small proportions of Carignan and Cinsault. Thoroughly old school, he ferments and ages his wine in concrete tanks for a very long time before bottling - in the cases of L'Argile, at least two years. Naturally he also waits to release the wines after an additional time in bottle; when he feels they are drinking well.

### ACCOLADES

95 - 2017 L'Argile - Jeb Dunnuck

93 - 2015 L'Argile - Jeb Dunnuck

93 - 2013 L'Argile - Wine Advocate

