



# SAINT JEAN DU BARROUX

## L'Argile

There comes a time in one's life where you learn certain social conventions such as saying "please" and "thank you," eating with your mouth closed, offering guests a hand, and then offering them a drink. It is also recommended that you never utter these words in polite circles, "I told you so." Sometimes it is too difficult to resist and in the case of Philippe Gimel... well, don't make us say it.

The first encounter with Philippe hinted at the exceptional quality of wines from Ventoux and the broader Rhône Valley. Over the past decade, they've only improved. Philippe, with a dynamic history at prestigious estates, founded St Jean du Barroux in 2003, showcasing his energy and winemaking talent. While he's known for his challenging personality, he remains one of the most gifted winemakers we've collaborated with in three decades.

Situated near Barroux, Philippe's journey started with a small parcel and no cellar, his living space doubling as a winemaking facility. The estate now spans sixteen hectares, with distinct soil variations reflecting the region's geological history. Philippe meticulously tends to vineyards with yields limited by age and organic farming practices. The estate, guided by a philosophy of caretaking, employs organic and biodynamic methods, manual harvesting, and meticulous cellar practices. Philippe's wines, like L'Argile and La Pierre Noire, undergo extended aging in concrete tanks, showcasing his admiration for the late Henri Bonneau. The exception is La Montagne, a white micro-cuvée aged partially in French oak and concrete, released only when Philippe deems it ready.

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.

### ORIGIN

*France*

### APELLATION

*Ventoux*

### SOIL

*Clay limestone, marl, gravel*

### AGE OF VINES

*40*

### ELEVATION

*300-400 meters*

### 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*

### ACCOLADES

95 – 2017 L'Argile – Jeb Dunnuck

93 – 2015 L'Argile – Jeb Dunnuck

93 – 2013 L'Argile – Wine Advocate

