



# SAINT JEAN DU BARROUX

## La Source

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 name La Source, comes from the natural artesian spring located near the vineyards of Saint Jean du Barroux. Philippe's approach to farming encourages low yields but there are scattered pockets of more vigorous vines which set more clusters with larger berries. Rather than drop fruit or try to force these vines to crop lower yields, they are harvested separately and used to make a more fruit-forward and frank expression of Philippe's terroir. Harvested by hand and destemmed, this cuvée which is naturally lower in tannin only sees a short maceration and fermentation by indigenous yeasts. It is bottled "early" by Philippe's standards usually after 18 months in tank.

### ORIGIN

*France*

### APPELLATION

*Ventoux*

### SOIL

*Sandy clay limestone, 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 tank, short 7 day maceration before pressing*

### AGING

*18 months in tank*

### ACCOLADES

91 – 2017 La Source – Jeb Dunnuck

93 – 2015 La Source – Jeb Dunnuck

90 – 2013 La Source – Wine Advocate

