



SAINT JEAN DU BARROUX

La Montagne

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.

Everytime we visit Philippe we get to taste his white wine and on the luckiest of visits we get to buy some. La Montagne is only released when Philippe feels it is ready. In 2014 he released the 2009, but tasting it blind you would never have guessed it was 5 years old! So mineral and fine is his white, that he's even begun to talk about making sparkling wine from the raw materials. So if you see a bottle of La Montagne, just buy it.

ORIGIN

France

APELLATION

Ventoux

SOIL

Sandy clay limestone, gravel

AGE OF VINES

40

ELEVATION

300 meters

VARIETIES

Grenache Blanc, Bourboulenc, Clairette

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, natural yeast fermentation in tank, some vintages include a small percentage of botrytis

AGING

11 months in concrete tanks (75%) and neutral 500L French oak barrels, blended and aged longer in tank and bottle until Philippe decides to release it

