



SAINT JEAN DU BARROUX

La Pierre Noire

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.

La Pierre Noire, or "the black stone," is a cuvée made from Grenache and Syrah grown on clay limestone soils marked by abrupt appearance of black gravel. So sudden and noticeable is this change in the vineyard that Philippe has always known that this site was its own cuvée. At once more stern but contradictorily more elegant, La Pierre Noire is fermented and aged in concrete for at least 36 months before bottling and released only when Philippe feels it's ready.

ORIGIN

France

APELLATION

Ventoux

SOIL

Clay limestone, black gravel

AGE OF VINES

40

ELEVATION

300-400 meters

VARIETIES

Grenache, Syrah

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in concrete

AGING

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

ACCOLADES

97 – 2016 La Pierre Noire – Jeb Dunnuck

91 – 2015 La Pierre Noire – James Suckling

96 – 2014 La Pierre Noire – Decanter

