

# SAINT JEAN DU BARROUX

## La Pierre Noire

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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, Saint-Jean du Barroux was founded by Philippe Gimel with a few hectares of vines and no cellar. The vineyards now cover just over sixteen hectares, of which four are scrub, forest and orchard. Spanning 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 bedrock dating to the Tertiary and Secondary Periods. The lowest vineyard sites, at about 300 meters above sea level, are the lightest and finest-grained of the terroirs he works and are planted with Grenache Blanc, Bourboulenc and Clairette. As the elevation increases up to 400 meters the soils become rockier clay with both pale and dark sedimentary rocks. This is where Philippe grows Grenache, Syrah, Carignan and Cinsault. The two terroirs here are differentiated by their rocky inclusions.

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.

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### ORIGIN

*France*

### APPELLATION

*Ventoux*

### SOIL

*Clay limestone, black gravel*

### AGE OF VINES

*40*

### ELEVATION

*300-400*

### 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

95 – 2014 La Pierre Noire – Jeb Dunnuck

93+ – 2011 La Pierre Noire – Wine Advocate

94 – 2009 La Pierre Noire – Wine Advocate

