

**Domaine Rimbert
Saint Chinian**



**Languedoc
Berlou**

www.jolivin.com

tel 415 308-2460 ~ fax 510 868-4524

Joli Vin Imports
3701 Collins Ave. #6A, Richmond, CA. 94806



farming : lutte raisonnée
total vineyard area : 27 hectares
principal soil type : brown schiste over clay base
varietal : carignan, grenache, cinsault, syrah, mourvedre
total annual production : 90000 bottles
harvest : manual

overview

From the time since **Jean-Marie Rimbert** has arrived in the village of Berlou at the northern most edge of the Saint Chinian appellation, he has established an international reputation as one of the most imaginative and unique young winemakers in this corner of the larger Languedoc wine region. A native of Provence, he arrived in the early 1990s to manage a vineyard for Château de Flaugergues and after 5 years scraped enough cash together to purchase the first of his parcels, attracted to the old vine Carignan and the schist-dominated soils in the north of this *appellation*.

Today Jean-Marie has 20 hectares spread amongst 40 diverse parcels, locally called *travers*, each with a slightly different soil composition and exposition, but with the common threads being that of the Carignan grape and the flaky Schist rock with can be found throughout this sector of the appellation. Taken together, this grape finds a unique expression in this *terroir* unlike anywhere else, most closely resembling Pinot Noir. Indeed, Jean-Marie likes to say “Carignan is my Pinot”. And with small yields of 30hl/ha, as is the norm for his cuvées, his Carignan is indeed a *cépage noble* as it is in Burgundy. It is his pivot and it takes center stage in all of his red wines.

Following a course of *agriculture raisonnée*, which respects the natural vitality of the land by eschewing the use of any herbicides or pesticides and employing only the naturally occurring yeasts, the wines of Domaine Rimbert are naturally made wines. They are bottled with a minimum of filtration and consistently display intriguing notes of cherry and tart plum fruit and unmistakable notes of *terroir* which are sewn into the very fabric and essence of these wines. They are indeed for the lovers of wines with true character and soul. And they represent the pinnacle of expression of what a younger generation of passionate winemakers is bringing to the growing reputation of the larger region of the Languedoc.

**Domaine Rimbert
Saint Chinian**



**Languedoc
Berlou**

vinification and aging :

- 40 separate parcels, vinified by varietal and/or maturity with indigenous yeast
- fruit is de-stemmed 100% and fermented in stainless steel and enamel lined steel tanks
- *délestage* (circulation of juice over the cap while filtering the seeds) as desired
- *pigeage and remontage* as demanded of the vintage
- limits the use of sulfur to the absolute minimum
- aging on fine lees in enamel lined steel and burgundy barrels of 3-9 years of age
- wines bottled after racking, in the autumn following the vintage, after fining and light filtration, demanded of the cuvée and vintage

saint chinian, travers de marceau

annual production 36000 bottles

Carignan, Syrah, Cinsault and a sometimes a small measure of Mourvèdre

Taken from the steep sloping vineyards (*Travers*) of old vine Carignan, the composition of this cuvee changes ever so slightly by the year, but as with all of Rimbert's reds, Carignan plays the lead with supporting roles from Syrah and Cinsault. It is vinified and aged in a combination of stainless steel and enamel lined steel tanks for up to 12 months.

saint chinian, mas au schiste

annual production 27000 bottles

Equal parts Carignan, Syrah and Grenache

From old vine parcels, averaging more than 50 years, planted in brown flaky schiste. Aged for up to 12 months in 3-9 year old Burgundy barrels.

More stuffing here than in the Travers de Marceau, as Grenache replaces Cinsault and the wine sees some time in older oak barrels. Darker fruits and a fuller, denser palate of flavors, but at its core one can still appreciate the seductive aromas of blackberry/plum potpourri and the sweet, savory suggestions of *garrigue* which are certainly the hallmark of the wines from Rimbert.

www.jolivin.com

Joli Vin Imports
3701 Collins Ave. #6A, Richmond, CA. 94806 tel 415 308-2460 ~ fax 510 868-4524

