

**Domaine de Sulauze
Côteaux d'Aix en Provence**

**Provence
Miramas**



**farming : certified organic & biodynamic
total vineyard area : 29 hectares
principal soil type : clay and sandstone
varietal : grenache blanc, vermentino, ugni blanc, clairette
grenache, cinsault, syrah, mourvedre, cabernet sauvignon and marsalan
total annual production : 150000 bottles
harvest : manual**

overview

Karina and Guillaume Lefèvre came to Domaine de Sulauze in 2004, a vast vineyard and multi-use property on the western edge of the Appellation Côteaux d'Aix en Provence. The vineyards they planned to keep were transitioned to organic farming, and in the years that followed they began incorporating biodynamic practices as well. Today Domaine de Sulauze, is a winery, brewery and mixed use farm that encompasses 500 hectares of organic farm and pastureland. Sulauze takes its name from *sur-lauze*, or upon lauze which refers to the layers of flat rock found just below the sandy topsoil of the area.

In addition to grapes, Guillaume and Karina also cultivate 20 hectares of grains including 40 varieties of wheat used for breads baked in an ancient oven, barley and hops used for their brewery, 5 hectares of olives, they raise chickens and pigs and have a vast vegetable and herb garden, all farmed within the parameters of organic production. They are blessed to have much of what they need to nourish the family without needing to go far afield. They are passionate stalwarts in living sustainably and treat their land with the same respect as the food they put in their kids' mouths. They walk the walk.

They currently work 30 of originally 50 hectares planted to vineyards. The least interesting parcels were ripped up and others more promising were planted. Classic Provençal varieties such as Mourvèdre, Grenache, Syrah, Cinsault, Marselan for the reds, and Rolle, Grenache Blanc, Clairette, and Ugni Blanc for the whites. Average annual production of some 15,000 cases. Indigenous yeast fermentations are the norm nothing is filtered, except for their Pet Nat sparkling wine. The wines from Sulauze are direct, undressed up, and flat-out delicious. We are very excited to include Guillaume and Karina into the Joli Vin family of artisan vignerons.

vinification and aging :

- all wines are fermented with native yeast.
- only the Pomponette rosé does not go through secondary fermentation.
- zero to minimal amounts of sulphur used either at the time of fermentation or bottling.
- wines are bottled without filtration with the exception of Super Modeste.

super modeste, pétillant naturel

annual production 2000 bottles

Grenache Blanc and Vermentino, co-fermented and bottled (with a light filtration) before fermentation ends. Primary fermentation is finished in bottle and responsible for the natural bubbles. (Best opened cold !) 0 grams residual sugar.

www.jolivin.com

Joli Vin Imports
1316 67th St. Emeryville, CA. 94608 tel 415 308-2460 ~ fax 510 868-4524



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galinette

annual production 20000 bottles

70% Grenache Blanc, 10% Ugni Blanc, 10% Clairette and 10% Vermentino

Grenache is pressed immediately while a 3 day cold soak for the other varietals. All four varietals are co-fermented and raised in stainless steel tank but for a small measure which is raised in neutral barrel.

pomponette

annual production 50000 bottles

60% Grenache Noir, 15% Cinsault, 10% Syrah, 10% Mourvèdre, 5% Vermentino

Direct press for the Vermentino, Grenache, Cinsault and Mourvèdre while *saignée* for the Syrah. Co-fermented during successive days with each new day's fruit inoculated with the ferment from the previous day's tank. Bottled in March following the vintage without filtration and a tiny amount of SO₂.

Classic Provençal rosé. Very pale pink color with aromas of peach, orange skin, strawberry, and hints of cucumber. Mineral-driven on the palate and crisp.

cochon

annual production 5000 bottles

As the name suggests, the whole hog here. A little bit of everything and 100% delicious. Press juice from the Pomponette rosé with additions of just about everything else. Fermented and raised in stainless steel tank and bottled in the spring following the vintage without SO₂.

Drinks like Bojo villages: bright, red-fruited, smooth as silk with a touch of spice. Oink Oink !

les amis

annual production 10000 bottles

85% Syrah (*Serine, small berry ancient Syrah*), 15% Grenache Noir. *Serine* planted from *Selection Massalle* cuttings origin Côte Rôtie.

Syrah cold soak during two days followed by whole-bunch, carbonic maceration for two weeks in stainless steel tank. Traditional vinification for the Grenache. After fermentation is completed, the wine is transferred to large wooden *foudre* for 9 months of *élevage*. Bottled in the spring following harvest without SO₂.

Has all the perfume, perhaps without the flesh, of a Northern Rhône Syrah. Very perfumed.

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