

Domaine des Terres Falmet

Saint-Chinian



The Domaine at-a-glance

Owner/Winemaker: Yves Falmet
Soil: Very rocky, Clay-Limestone **Year Est:** 1996
Size: 25 Ha **Location:** Cebazan, Languedoc-Roussillon
Appellations Produced: Saint-Chinian

The first time we met Yves he quickly took us out to see the most important component of his wines—his vineyards. We drove down a small road into a beautiful valley and looked across at a sweeping hillside of vineyards. We asked which plots were his. He proudly said to our amazement, “The whole hillside.” He owns 25 hectares of contiguous vineyard plots with excellent exposure to the sun. This vineyard was a find. It would have been almost impossible to own or buy a similar vineyard in any other wine region in France.



Yves Falmet



The other vigneron in the area, who sell to the local cooperative, had no interest in these steep hillside vineyards because they require too much work. But for Yves Falmet, whose family comes from the Côtes de Barre in Champagne, tending to steep hillside vineyards is just a way of life. To own an entire hillside of prime vineyard property was a dream come true for Yves, and the Languedoc was the region where it became possible. Yves is a young, tall, man who thrives on the hard work required of him. He has a poetic, philosophical, and worldly approach to working his vines and making wine. Yves has learned by working as an oenologist in many different areas of the world. He worked for Marris Wines in Australia, Mantanzas Creek in California, and Neudorf Winery in New Zealand. He has quite simply learned that good wine comes from good grapes. Yves thinks it is important to step back and look at his

vineyards and his wine to learn from afar. With this objectivity he will



Yves' hillside vineyards in the autumn.



Syrah 33%
Grenache 33%
Mourvèdre 33%

Saint-Chinian “L’ivresse des Cîmes” 2004

“L’ivresse des Cîmes”
(The Thrill of the Heights)

Technical Notes: Yves doesn't believe in manipulating the vines or the wine too much. Reasonable organic methods are practiced in the vineyards and all harvesting is done by hand. He follows traditional vinification methods of de-stemming and crushing followed by very long maceration. No oak ageing.

Tasting Notes: The wine has a deep red/purple color. Aromas of bright red cherry, blackberry, and plum mingle with a delicate nose of violets and black pepper. The palate is full, with good concentration, and flavors of red and black cherry fruit. There is a nice balance between the fruit, acidity, and soft, ripe tannins that leaves a lingering, silky finish.