



# LES VIGNERONS D'ESTÉZARGUES

## Domaine d'Andezon

Les Vignerons d'Estézargues is a co-operative in the small town of Estézargues which is located near Avignon. The co-op is truly unique in the wine world. All over France the co-ops still play a very important role in the production and sale of wine. They receive grapes from members and then make wine from them in large batches from many different vineyards blended together with the focus on producing wine in bulk rather than quality. Les Vignerons d'Estézargues takes a fundamentally different approach; starting in 1995 the ten different growers in this co-op began to vinify their wine separately and make single cuvées from their best plots. On the heels of the single cuvée project, Les Vignerons d'Estézargues began to practice natural winemaking – possibly one of the only co-ops in the world to do so. They use no cultured yeasts, no filtering, no fining and no enzymes during vinification or aging and only add a small amount of SO<sub>2</sub> at bottling. They produce both site-specific wines such as Domaine d'Andezon or old-vine cuvées blended from the site-specific wines after fermentation is complete like La Granacha.

In 1994 Eric Solomon visited the Vignerons d'Estézargues and met a young, passionate director/winemaker named Jean-François Nicq. By the end of the day, they had decided on a custom bottling of old vine Syrah from one of their best parcels, Domaine d'Andezon. This opaque-black, blockbuster Syrah could have been a top Northern Rhone wine. What a find! Previously sold in bulk (vinous suicide) to a very famous producer in the Rhone Valley, Eric jumped at the opportunity to spotlight this unique expression of Syrah from a little-known corner of the Rhône valley. Depending on the vintage, up to 10% of the blend is Grenache from the same terroir as the Syrah.

### ORIGIN

*France*

### APPELLATION

*Côtes-du-Rhône*

### SOIL

*Clay limestone, marl, galets*

### AGE OF VINES

*30-60*

### ELEVATION

*80*

### VARIETIES

*Syrah, Grenache*

### FARMING

*Sustainable (TERRA VITIS)*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in tank, 21-28 day maceration*

### AGING

*5 months in tank*

### ACCOLADES

91 – 2016 Domaine d'Andezon – Wine Advocate

89 – 2013 Domaine d'Andezon – Wine Advocate

90 – 2012 Domaine d'Andezon – Wine Advocate



ERIC SOLOMON  
SELECTIONS