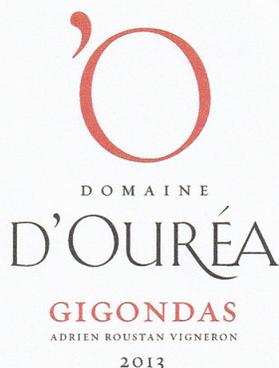




DOMAINE D'OURÉA

Adrien Roustan

VACQUEYRAS and GIGONDAS



At the tender age of 24, Adrien Roustan launched Domaine d'Ouréa in 2010 after three years of viticulture/oenology studies in Burgundy. His modest winery sits amid the domaine's nine hectares of vines in Vacqueyras but it's his high-elevation Gigondas plots that were the inspiration for the domaine name. The Ourea were the offspring of the Greek goddess Gaia (Mother Earth). They were the gods of the mountains.

Adrien tends just over 22 acres of Vacqueyras vines that were planted in 1950 by his grandfather. He also has approximately 11 acres of south-facing parcels in Gigondas at heights of 400 meters to 520 meters, the highest elevation vines in the appellation. Although yields are tiny, he loves the finesse he gets from the highest elevation vines in the appellation planted on the heights of the Dentelles de Montmirail in 1975. All of Domaine d'Ouréa's vineyards are certified organic.

At this point, Adrien makes only one Gigondas and one red Vacqueyras, however, his Côtes du Rhône is made from declassified Vacqueyras that doesn't make the cut. His Tire Bouchon (Cork Puller) is made from vines within the IGP Vaucluse appellation but because he utilizes his grandfather's two unauthorized, ancient varieties, Oeillade Noire and Aramon Noir, the wine can only be labeled as Vin de France.

DOMAINE FACTS

- VINES:** 44 acres total: 22 acres in Vacqueyras, 11 acres in Gigondas and another 11 acres in IGP Vaucluse just outside Vacqueyras boundaries. Parcels are planted to Grenache, Syrah, Carignan, Cinsault, Mourvèdre, Clairette and two ancient varieties, Aramon Noir and Oeillade Noire.
- WINES:**
- Domaine d'Ouréa Gigondas:** 80% Grenache, 10% Syrah, 10% Cinsault
 - Domaine d'Ouréa Vacqueyras:** 60% Grenache, 30% Syrah, 10% Carignan
 - Domaine d'Ouréa Côtes du Rhône:** Declassified Vacqueyras (similar blend)
 - Domaine d'Ouréa Tire Bouchon Vin de France:** 60% Grenache, 10% Syrah, 10% Carignan, 10% Aramon Noir, 10% Oeillade Noire
 - Domaine d'Ouréa Vacqueyras Blanc:** 100% Clairette vinified entirely in barrels
- All parcels certified organic by Ecocert*
- SOIL:** Gigondas parcels on the Jurassic limestone of the Dentelles de Montmirail with thin layer of Cretaceous marl topsoil – Vacqueyras has limestone and sandstone interspersed with deposits of blue and yellow clay marls with sand from the Pliocene epoch when the Mediterranean invaded this valley.
- HARVEST:** Manual harvest with strict selection
- YIELDS:** 30 hectoliters/hectare on average for Vacqueyras – 28 hl/ha or less for Gigondas because of miniscule yields of the stony, less-fertile, higher elevation parcels
- VINIFICATION & ELEVAGE:** All fruit is de-stemmed. Fermentation with indigenous yeast in cement vats. Elevation for all reds continues in cement vats. 18 months for Gigondas and Vacqueyras, six months for Côtes du Rhône and Tire Bouchon. Red wines are not filtered. Vacqueyras Blanc vinified entirely in Burgundy barrels (20% new) for minimum of one year.
- ANNUAL PRODUCTION:** 96,000 bottles / 8,000 cases