

The Domaine at-a-glance

Owners: Lionel and Alain Pourquier
Winemaker: Lionel Pourquier **Year Est:** Early 1900s
Soil: Rocky alluvial soil - galets roulés on limestone and clay
Size: 40 Ha **Location:** Ribaute les Tavernes, Northwest of Nîmes
Appellations Produced: Vin de Pays Duché d'Uzès,
 Vin de Pays d'Oc



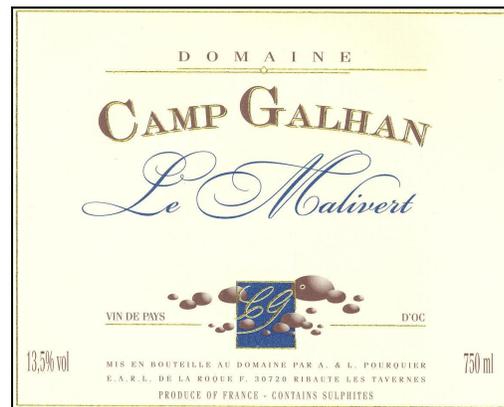
Lionel Pourquier

Camp Galhan is a family domaine that has been making wine since the beginning of the 1900s. Until recently, the family sold all of its grapes to the cooperative. The winery gets its name from the Roman camp, “Galhan”, that was located next to the present winery on the high slopes above the Gardon River. When Lionel took the vineyards over from his father, he set out to show what his vineyards are capable of producing. First he built a modern winery in 2001. The winery is a multiple-layer building built into the side of a hill. It is designed to

use gravity to move the grapes and juice during vinification without the use of mechanical pumps. The idea is to manipulate the grapes as little as possible, and to extract only the best flavors from the grape.



There is quite a bit of variation in the soils surrounding Uzès. Most of the area is composed of alluvial deposits with rocky, arid hillsides above the fertile river valley floors. The valleys are primarily used for farming fruits and vegetables, and grain. In the valley Lionel grows durum wheat, used by high-end pasta producers, mostly in Italy. Presently Lionel is president of the association of durum wheat growers for the region. The hillsides above these valleys, however, are where the best vineyards are found. Lionel has worked hard to isolate the best vineyard sites and update his winemaking techniques. He farms his vineyards using organic methods in the *lutte raisonnée* principle, and green harvests in the spring to decrease yields. He is now producing some of the best wine in the entire region.



Sauvignon Blanc 60%, Roussanne 30%
 Chardonnay 10%

Vin de Pays d'Oc, “Le Malivert” 2009

Technical Notes: The wine “Le Malivert” takes its name from the vineyard in which the grapes are grown. These vineyards, surrounding the winery, are planted on the ancient terraces of the Gardon River. The wine is vinified and aged in stainless steel tanks with regular *bâtonnage* (stirring of the lees). This wine is un-oaked to help maintain the bright, fresh, Sauvignon Blanc, Chardonnay, and Roussanne fruit flavors.

Tasting Notes: While the blend has changed from the 2008 vintage (the Viognier has been eliminated), astonishingly, the flavor profile and style are nearly identical. The nose is bright and floral, from the very aromatic Sauvignon Blanc. In the mouth the Roussanne softens the Sauvignon Blanc and adds rich peach and stone fruit flavors. The finish is bright and clean with a nice hint of minerality. In the “Malivert”, it is almost like Lionel was able to capture a perfect spring day and put it in a bottle.