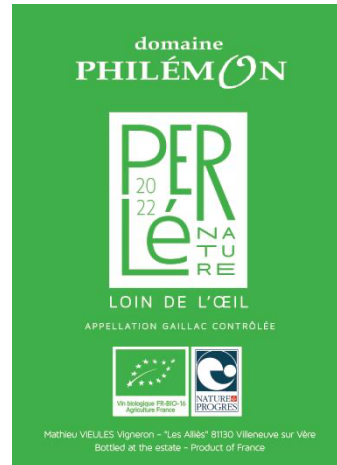


DOMAINE PHILÉMON GAILLAC PERLÉ NATURE 2021



Appellation: Gaillac

Vintage: 2021

Grower: Mathieu Vieules

Style: White

Terroir: Decomposed limestone

Type: Still

Grape Varietals: Loin de L'oeil

Viticulture: Organic

Aging: Stainless steel

History/Farming: Domaine Philémon is located in Villeneuve-sur-Vere, a small village on the Vere river in between Albi and Cordes in the northeast quadrant of the Gaillac appellation. The Vieules family have had a vineyard in Villeneuve since 1804. Today the vineyard is run by Mathieu Vieules who grows wheat, sunflowers and grapes in equal proportions. All of his land is farmed organically, certified in 2013. The domain takes its name from Mathieu's great-grandfather, Philemon, who in 1914 was the first generation to produce wine commercially. In 2003 Mathieu became the first to estate bottle his family's wines. Along with his other crops, Mathieu has twenty hectares of vineyards in production along the Cordes plateau on south facing slopes with a calcerous soil. They are planted almost entirely to the traditional Gaillac grape varieties: Loin de L'oeil, Mauzac and Muscadelle for the whites, and Braucol (Fer Servadou), Duras, Prunelart and Jurançon Noir for the reds. The vines are largely trained in the gobelet fashion meaning that they are head pruned and yields are kept exceedingly low; 40 hl/h for the whites and 30hl/h for the reds. A good proportion of the vines are more than fifty years old and the harvest is done entirely by hand. In addition to being certified organic the domain is a member of Nature et Progrès, an organization that certifies natural wine.

Wine Profile: The Perlé Nature, which is sometimes labeled as Gaillac Fraîcheur Perlé by other producers, has been produced in Gaillac since the 1950's. The freshness in the wine is achieved by preserving some of the natural CO2 that occurs during the vinification, although for decades most producers have added CO2. Mathieu, in accordance with the charter of Nature et Progrès, does not add CO2 or anything else to his wines. The wine has evolved from being a blend of two or three varieties to being produced from a single variety, the indigenous Loin de L'Œil. The grapes are pressed slowly and gently in a pneumatic press. Because of the low yields, this wine fills the palate with a wonderful concentration of flavors while retaining a freshness that is underscored by mineral, petrol and citrus notes. Mathieu adds 15mg/L of SO2 before bottling.

Tasting Notes: Very expressive nose with scents of melon, citric fruit and stone fruit, concentrated palate which is supported by slight effervescence giving the wine a fresh finish.