

**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



*Lionel Pourquier*

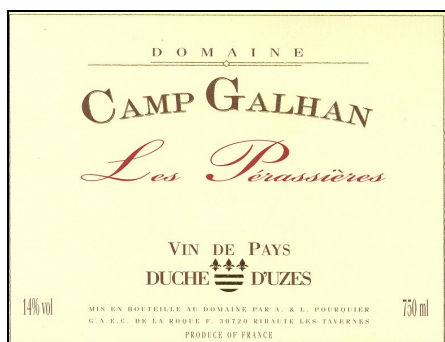
**Camp Galhan** is a family domaine that has been making wine since the beginning of the 1900s. Until recently, the family sold all of its grapes to the cooperative. The winery gets its name from the Roman camp, “Galhan”, that was located next to the present winery on the high slopes above the Gardon 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



*The Winery*

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.



*Syrah 50% Grenache 50%*



*The Duke's Palace in Uzès*

**Vin de Pays Duché d'Uzès Rouge, “Les Pérassières” 2010**

**Technical Notes:** Les Pérassières - literally a field of wild pear trees, is the name of one of Lionel’s vineyards, which was at one time a pear grove. The grapes for this cuvée are grown on hillsides with a southern exposure. The soil consists of a shallow chalky, clay layer with a very rocky surface of *gallets roulées*. The average age of vines is 22 years old with yields of 45 hl/ha. After harvesting, the grapes are 100% de-stemmed, crushed, and undergo a long temperature controlled maceration. The wine is then aged 8 months in tank before bottling. The wine is not fined, but does undergo a light filtration.

**Tasting Notes:** The 2010 “Pérassières” is a beautiful example of concentration with balance. The black fruit from the Syrah is balanced by the bright red fruit and spice from the Grenache. In the nose cassis, black cherry, and olive aromas mingle with hints of “herbs de provence” spice. In the mouth the wine is full of dark fruit, but is by no means too fat or flabby on the tongue. The terrific balance between fruit and acidity is exactly what you want for grilled meat dishes. With lamb, for example, there is enough acidity in the wine to cut through the fat, but there is also enough rich fruit to help flavor the dish. Enjoy!