

**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

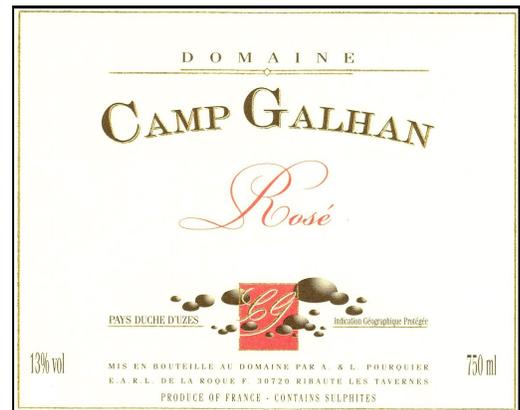
**Camp Galhan** is a family domaine that has been making wine since the beginning of the 1900s. Until recently, the family sold all of its grapes to the cooperative. The winery gets its name from the Roman camp, “Galhan”, that was located next to the present winery on the high slopes above the Gardon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



Top of the winery at Camp-Galhan

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.

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



70% Grenache, 30% Syrah

**IGP Duché d'Uzès, Rosé 2013**

**Technical Notes:** This rosé is made using the saignée process. Saignée literally means “to bleed”. In this process tanks fermenting juice from red grapes, are bled off, before the red grape skins can add too much color to the resulting wine. The wine is aged for 2 months on the lees with regular battonage (stirring of the lees). The vines that produce this rosé grow in clay-limestone soil on gently sloping hillsides. To prevent erosion, and further stress the vines, a mixture of fescue and rye-grass is grown between the vines.

**Tasting Notes:** Generally Camp-Galhan has a higher percentage of Grenache in its Rosé. However, throughout the South of France, 2013 was a difficult year for Grenache vines. Early in the year they suffered from *coulure* (the loss of buds in the spring), resulting in a smaller Grenache harvest. Nevertheless, the remaining berries were excellent. Thanks to the vintage, the resulting Rosé is a bit more vinous than in previous years. The wine is brilliant pink in color, and very aromatic with hints of cherry and wild strawberry notes. Though the year started out with some difficulty, Lionel was still able to produce a classic Sothern French Rosé.