

PATRICK ALLEN SELECTIONS

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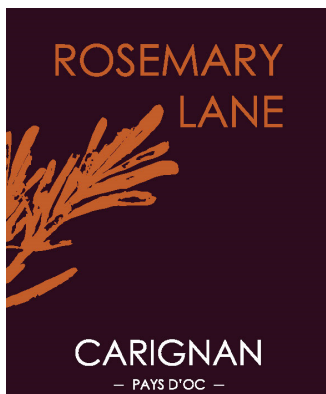
ROSEMARY LANE

Legend has it that, the Virgin Mary spread her blue cloak over a white-blossomed rosemary bush while she was resting. When she awoke the flowers had turned blue. From then on, the plant became known as the "Rose of Mary".

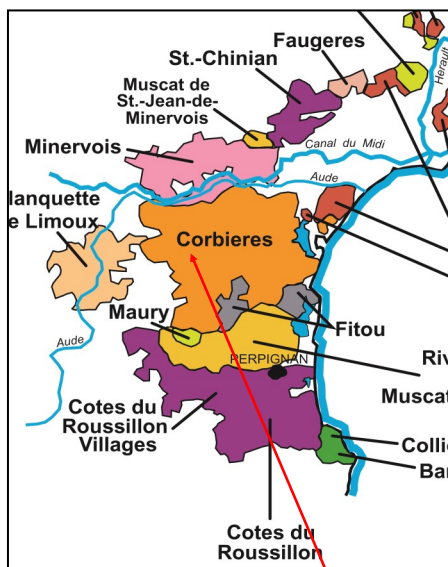
Rosemary Lane wines are produced by a micro-négociant, owned by three friends who call themselves "The Wine Artisans". The three friends: Sébastien Gimenez, Karine Ambrosini, and Frédéric Corpel met at oenology school, and now have a combined 40 years of experience in the wine industry. After working for large wineries and coops, making wine, working in sales, etc., they decided to work for themselves. Their current winery, at Domaine de la Baquière, located in Corbières near Carcassonne, is owned by Frédéric. Frédéric is also in charge of vinification, Sébastien is in charge of sales, and Karine is in charge of logistics.



Sébastien, Karine, and Frédéric



A brilliant idea: Working as oenologists, Sébastien, Karine, and Frédéric consulted with about 20 wineries. Each vintage, they observed that these wineries had excellent, surplus, wines that they just sold off in bulk. As a group, they came up with the idea of, not only working with these wineries, but bottling some of this "surplus" wine under their own label. Oddly enough, with all of the wine produced in the Languedoc, there is a lack of négociants of this size. They invested in modernizing their winemaking equipment, and bought a high quality bottling line. Rather than stocking all of the wine at their winery, which is too small, they stock the wine, in their own tanks, at the various producers they work with. Then, as needed, they transport the wine to their winery where it is conditioned and bottled. This allows them enormous flexibility, and the ability to maintain high quality standards.



Corbières

Rosemary Lane - Carignan - Vin de Pays d'Oc

Technical Notes: For years the French government encouraged growers to dig up and replant their Carignan with other grape varieties. Sadly, this means it is very difficult to find good, old-vine Carignan. Most of it has already been ripped out to liberate the land for more popular grape varieties. However, when kept in check, old vine Carignan can produce wines of deep concentration and complexity. This wine is destemmed and crushed, before undergoing a temperature controlled fermentation in tank. After fermentation, it is allowed to rest on its lees in stainless steel tanks before a light filtration and bottling.

Tasting Notes: Carignan at one time was the most widely planted grape in France. Today however, it is rare to see it bottled as a single varietal wine. This Carignan is rich, with dark blackberry fruit flavors in the mouth, and exotic spices of white pepper, and sandalwood in the nose. This combination of flavors and aromas is ideal for barbecue, and grilled meats.