

ANNE PICHON

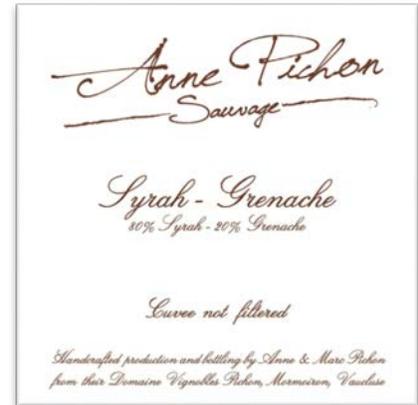
Marc Pichon purchased Domaine le Murmurium in the Cote de Ventoux village of Mormoiron in early 2008 and named his new wine label after his wife, Anne. Comprised of 13 hectares of old vineyards on prime terroir adjacent to Chateau Pesquie, Murmurium is derived from Latin, meaning "The Buzzing Song of Bees", an old estate name which is honored by the crest on the Anne Pichon labels.



Over the years Anne Pichon Wines acquired more old vineyards to bring the size of the domaine to 21 hectares. "The best vineyards in Ventoux are low-yielding and difficult to cultivate," said Marc. "They're the ones that people want to get rid of." With organically farmed holdings that include 9ha Grenache, 5ha Syrah, 1ha Merlot, 0.8ha Carignan, 1.2ha Roussanne, 1.5ha Viognier, 0.7ha Grenache Blanc, 1.5ha Clairette and 0.3ha Bourboulenc, the micro-climate at Anne Pichon is dry, with cool, manually tilled soils that retain moisture when it rains. And because of the Mistral that sweeps up from the hills below, fruit is less susceptible to rot and disease, providing an ideal environment for organic viticulture.

Employing careful vineyard management, low yields and late harvesting, Pichon hand-harvests and destems all of the fruit. Reds are vinified in small 50 HL cement tanks or stainless steel, at low temperature to achieve a long maceration. For extraction Marc generally performed two gentle pump overs daily, with additional manual punch downs if necessary. The fermentations extend 3 to 4 weeks with a slow progressive increase in temperature to extract a very fine tannin structure. The malolactic fermentation and ageing take place partly in oak barrels but mostly in cement tanks. White wines are made from only a light pressing of first run juice and vinified in stainless steel tanks with strict temperature control to maintain a balance of ripe fruit and freshness.

'Sauvage' Syrah/Grenache



- Varietal/Blend:** 80% Syrah & 20% Grenache
Farming: certified organic
Soil: Syrah on deep limestone / Grenache on limestone & sandy soil
Vine Age: Syrah: 25 years old / Grenache: 35 years old
Yeast: indigenous
Fermentation: Syrah cold soaks for 5 days, 10 day stainless steel fermentation / Grenache sees traditional fermentation in cement tanks
Maturation: 12 months in stainless steel
Sulfur: total 80mg/L
Vegan: no
Alcohol: 12.5%
Fined: yes
Filtered: no
Country: France
Region: Rhone
Sub Region: Ventoux