

Anne Pichon

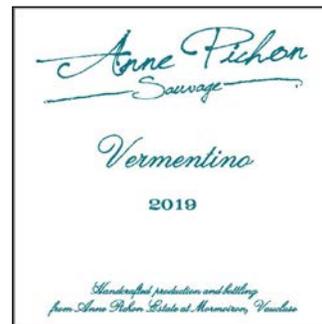
Anne Pichon and her late husband, Marc Pichon, started an agrarian-bohemian life together in the 1990's when they moved into an abandoned farm house at the base of Mont Ventoux. They began to resurrect the a defunct domaine called Murmurium, meaning "the buzzing song of bees." And while the 15 hectare vineyard was in poor shape, the site was properly organic for many years leading up to Anne and Marc's stewardship. Today, Anne produces no more than 40 barrels of wine for T. Edward along with her sister-in-law Véronique who manages the commercial affairs. The wines themselves are named "Sauvage" inspired by the Pichons' respect for and attachment to nature.



The micro-climate Anne Pichon's vineyard 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 de-stems all of the fruit. Reds are vinified in small 50 HL cement tanks or stainless steel, at low temperature to achieve a long maceration and 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"

Vermentino



Varietal/Blend: Vermentino

Farming Practices: Ecocert certified organic

Altitude / Exposure: 320 m / SE

Soil: sandy and pebbly subsoil with a thin layer of chalky-clay soils

Vine Training: Guyot

Harvest Technique: hand harvested at night

Year Vines Were Planted: 2010

Yeast: indigenous

Fermentation: direct press and stainless steel fermentation

Maturation: 5 months on lees in tank

Sulfur: total 65mg/L

Vegan: no

Alcohol: 13.5%

Fined: no

Filtered: no

Country: France

Region: Rhone

Subregion: Ventoux

"Lime colored. The nose is intense, complex, with an aromatic bouquet of white flowers, citrus and exotic fruits. Crisp and delicate on the palate with a fruity hint before a fresh, dry finish."