

DOMAINES TERRES BLANCHES

Les Baux De Provence

A unique and flavorful red wine from the south of France. Domaine Terres Blanches was founded by Noel Michelin in 1968. Son-in-law Guillaume Rerolle and Michelin's daughter Berangere now operate Terres Blanches. They also produce small amounts of white and excellent rosé wines. This red is a blend of Grenache, Syrah, Cabernet Sauvignon and Mourvedre. It has a fresh nose of spices and ripe fruit. A medium body and pleasing grapey taste with a long rich finish, make Terres Blanches a fine choice for spicy foods, grilled or smoked meat, cheese and poultry. It can easily keep 4 to 6 years from vintage date.

Terres Blanches is an 80 acre vineyard in St-Remy-de-Provence, not far from Aix and the Mediterranean coast. The warm, dry climate lessens damage from disease and favors the organic farming methods used here. Only natural fertilizers of compost and cover crops are used to enrich the soil. No chemical sprays are used against rot, insects or weeds. Noel Michelin chose to farm this way after years of growing coffee in Africa, where he saw chemicals destroy the natural soil balance. He planted wild herbs and trees amidst the vines at Terres Blanches to attract natural predators and lessen the impact of a monoculture.

With a rich and healthy grape, Terres Blanches continues to make wine by traditional methods. Natural yeasts are used to ferment the juice in cooled vats for 8-10 days. Each variety is fermented separately before the final blending then aged a year in large oak casks. No filtering and a minimum use of sulphur leave a natural wine. Mr. Michelin compared the taste of his wine to that of an apple grown by his grandfather, compared to apples grown by chemicals. "It's the same with wine," he says, "the taste is more real."

