

DOMAINE DE L'OBRIEU

RED PASSION

The wine-makers

At the end of his winemaking studies in 2000, Jean-Yves Perez rejoins the family business, to this point dedicated to the cooperative. It continues thus the story begun 40 years earlier by his grandparents. When they bought the property, situated in Obrieu hamlet, the vines covered only 10 ha; the remaining 30ha was composed of forest and old truffiere. The Perez family restored the vineyard thereby securing a 28 hectare exploitation.

Jean-Yves, passionate about wine and confident in the potential of his vines, begins vinification on the property. The young man then creates the Domain de l'Obrieu. The first vintage is born in 2005, and the entire vineyard comes under the domain's label in 2010.

The vineyard and its harvest

Situated on the slopes of the upper part of the appellation (300 to 350 meters high,) the soil is composed of lime, clay and rocks. Covered of tumbled sea rocks, the south and south-west sun exposure helps for optimal maturation, but protects from the Mistral wind. A reasoned cultivation, respecting the equilibrium of a vineyard aged from 35 to 60 years, is evolving towards a bio conversion. Everything is done in order to get the healthiest and most mature raw material possible, harvested and sorted by hand the same day, before destemming.

Wines

Vinification is done with a method that leaves the grape true unto itself. The fermentations, with daily pumping-over, are done under around the clock temperature control for a very fine extraction. After three weeks of fermentation, the free-run and first pressed wines are separated. The malolactic fermentation gives roundness to the wine, before aging in vat (of up to one year in oak for the special cuvee) Then comes the tasting time, in order to determine the blending of the different cuvees of the range.

- **Cuvee Tradition (red):** a velvet of marinated black fruit, forest, surrounded by melted tannins of beautiful delicacy.
- **Cuvee Les Antonins (red):** a dark red robe, elegant tannins, all of this highlighted by fruity notes such as blackcurrant or very mature cherries.
- **Cuvee Speciale (red):** a red garnet robe; in the mouth, fruity aromas on fine tannins, blended with the toasty touch of the barrel.

7.50 to 12.50 euros range of public price

Benchmarks

- Total production AOC Visan: 800 hl per year
- Most of the sales for: USA, Denmark, Czech Republic, England, Germany, and Switzerland.
- Cuvee Tradition 2005, one star in the Guide Hachette 2008, Les Antonins 2006, three stars in DECANTER and a silver medal in Macon wine contest. Les Antonins 2007, quoted 89/100 by Wine Spectator, Cuvee Tradition 2007 and 2008, gold medals at the Concours des Vignerons Independents, citations in the Guide Dussert-Gerber 2010 and 2011.
- Wine tourism: Visit and wine tasting on place.

To know more

- **Domaine de l'Obrieu : Quartier Lobrieu, Route de Saint Maurice par la Montagne 84820 Visan**
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THE BEAUTIFUL EXPERIENCE, FOR ME, IS IN SHARING: I LIKE THE PLACE WHERE I LIVE AND FROM WHICH I MAKE MY LIVING. I WANT TO MAKE MY VILLAGE, MY WINES, AND THE WAY I DO MY WONDERFUL JOB MORE WELL-KNOWN.