



LA PÈIRA
EN DAMAISELA

TERRASSES DU LARZAC

✦ LA PÈIRA EN DAMAISÈLA

Our domaine began in 2004 - in a small stone barn halfway between Grange des Pères and Daumas Gassac.

It is situated at the foot of the Larzac plateau, where the grazing of sheep and production of Roquefort begins. This is an area of warm summers and cold winters, and of poor stony soils scented of fennel, rosemary and thyme.

We were inspired by one belief: that with rigorous and uncompromising work in the vineyard and non-interventionist winemaking, the true character of this terroir may convey something of its beauty and wildness, something unique and expressive.

This involved a meticulous approach to viticulture, very low yields, short pruning, de-suckering, crop thinning, shoot removal, leaf plucking, and green harvesting, the hand picking of perfectly ripe grapes in small cagettes, a double triage and sorting table, and the careful élevage of small amounts of wine in new barrels.

Our team consists of our winemaker Jérémie Depierre (a young vigneron with stages at Château Margaux and Château Guiraud), Karine Ahton (a lawyer from the Languedoc), and Rob Dougan (a writer/composer of music).

The inspiration for the name of our domaine is a maxim of the ‘workers of the stone’ from the region and an old Occitan expression:

***‘Plaçar una pèira en damaisèla’ –
place the stone with its best face forward
(Litt. Placer une Pierre en Demoiselle)***

Like these workers of yesteryear, our aim is to take what nature, and this stony soil has to offer and try to find its most beautiful expression.



✦ TERRASSES DU LARZAC

The Appellation

The Terrasses du Larzac is in the north of the Hérault and includes the ancient villages of Montpeyroux and St-Saturnin. Here summers are warmer and longer, and winters are colder than is general in the region.

Whereas some slopes which form a natural boundary for the Terrasses du Larzac do rise to over 800 metres (2650 ft), the areas under vines and classed as AOC range from 50–300 metres (165–990 ft) up the slopes of the Causse and on the old terraces.

The Romans first planted vines in the Terrasses du Larzac area. The land around Lodève had great appeal, stretching as it did along the busy Roman road which linked Cessero (St Thibéry) with Segodunum (Rodez).



✦ VINEYARD

Surface Area: 11.6 hectares

Soil: Gravelly alluvial deposits (Pliocene Age). These deposits were derived principally from the mountains of Late Jurassic (about 150 million years old) limestone to the north. The gravels (along with sand, silt, and clay) were laid down in stream channels and in what are known as alluvial fans (cônes). Deep, porous, permeable, well drained and well aerated with sufficient clay content for hydric and cation nutrition needs, a significant positive given a non-irrigated regime, especially in times of low rainfall.

Geographical Situation: On the terraces dominated by high Jurassic limestone cliffs of Larzac.

Density of Plantation: 4000 to 5000 plants per hectare.

Grape Varieties: Syrah, Grenache, Mourvèdre, Viognier, Roussanne, Cinsault, Carignan.

Age of Vines: 10 to 40 years.



✦ VINEYARD MANAGEMENT

Vineyard Management: Short pruning. Intensive fastidious work with the vines including working with the soil manually rather than with chemicals, de-suckering, crop thinning, shoot removal, and leaf plucking, green harvest.

Harvesting: 100% manual picking into 10 kg stackable cassettes transported by air-conditioned van to the Chais. Double triage with sorting table with 6-10 people removing over or under-ripe grapes, further stems, and material other than grapes. Whole berries carried by conveyer belt to temperature-controlled stainless-steel tanks (crushed on entry to tank).

De-stemming: 100%

Production: 8 to 20 hectolitres per hectare.



✦ WINEMAKING

Fermentation: Stainless steel and oak vats.
Temperature controlled long and gradual fermentation to 28-30°C. Very little pumping over. Punching down on certain cuves. All plots and cépages vinified separately.

Maceration: 6 to 8 weeks.

Ageing: 18 to 24 months in new barrels on fine lees.
Range of sizes: 600, 300, 320, 340, 228, 225 Litres. Range of coopers: Seguin Moreau, Taransaud, Boutes, Mercurey, Berthomieu, François Frères, Chassin, Obriers de la Pèira: Cuve bois.

Racking: None unless strictly necessary.

Fining: No filtering or fining.



✦ LA PÈIRA

Parcelle: 'Bois de Pauliau'

Cepages: Syrah with some Grenache

Rendement /yields:

2005: Syrah 7 hl/ha Grenache 10.6 hl/ha

2006: Syrah 10.6 hl/ha Grenache 7.5 hl/ha

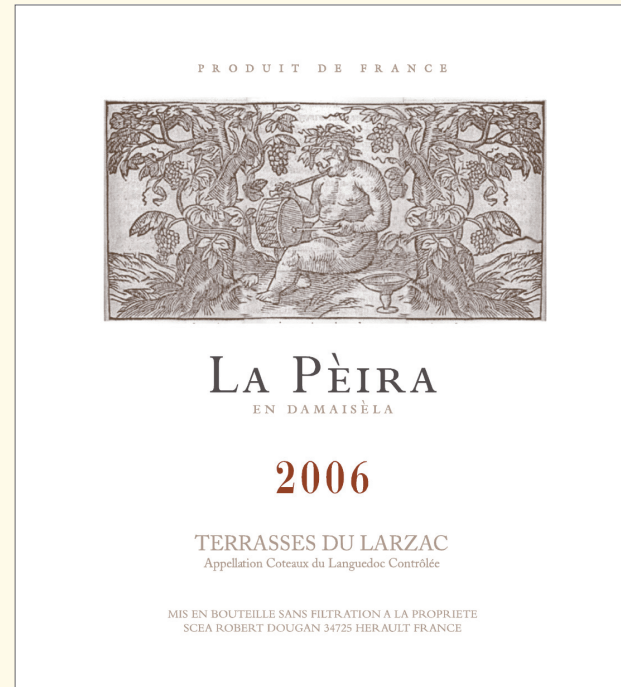
Elevage: 18 to 24 months in new barrels on fine lees

Production:

2005: 1500 bottles (125 cases)

2006: 3000 bottles (250 cases)

Unfiltered and unfined



❖ LAS FLORS DE LA PÈIRA

Parcelle: 'Bellefeuille'

Cepages:

2005: 40% Syrah 40% Grenache 20% Mourvèdre

2006: 35% Syrah 45% Grenache 20% Mourvèdre

Rendement / yields:

2005 Syrah 18 hl/ha Grenache 10 hl/ha Mourvèdre 12 hl/ha

2006 Syrah 18 hl/ha Grenache 12 hl/ha Mourvèdre 14 hl/ha

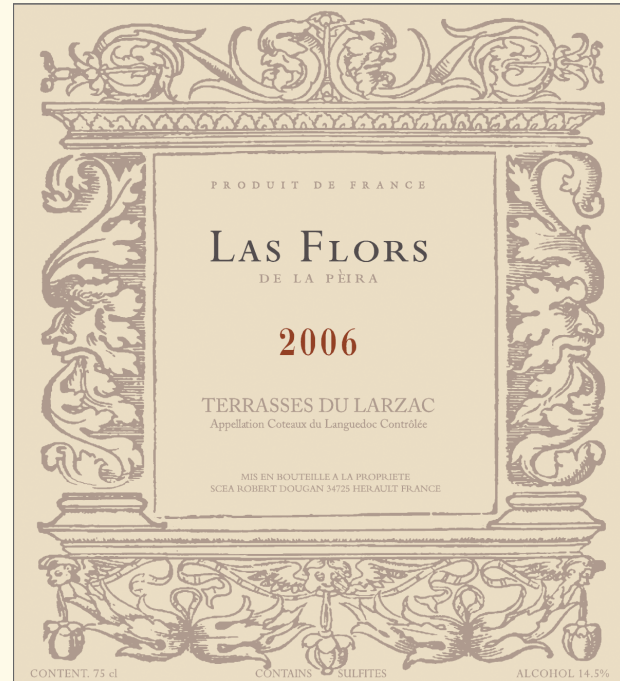
Elevage: 18 to 24 months in new barrels on fine lees

Production:

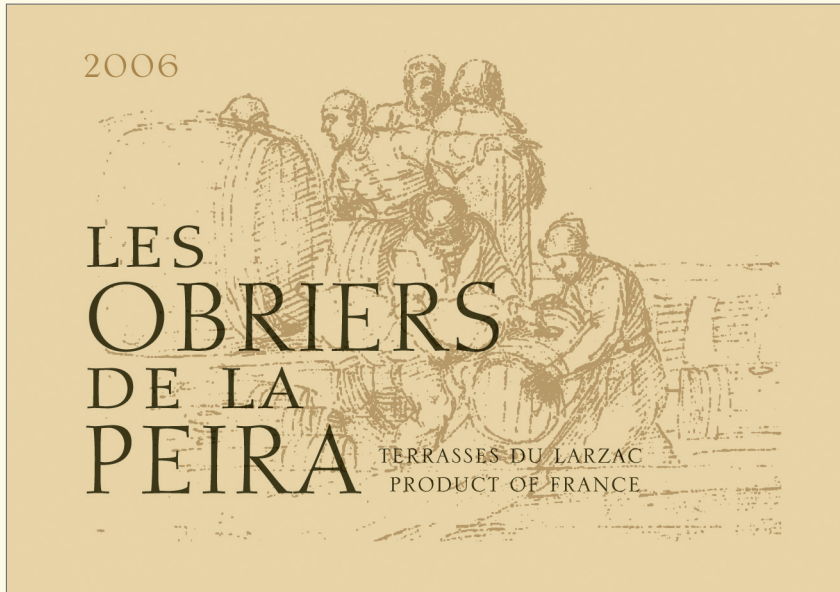
2005 4400 bottles (266 cases)

2006: 5520 bottles (460 cases)

Unfiltered and unfinned



✦ OBRIERS DE LA PÈIRA



Parcelle: 'Bellefeuille'

Cepages:

2005: 65% Cinsault 35% Carignan

2006: 65% Cinsault 35% Carignan

Rendement / yields:

2005: average 14 hl/ha

2006: average 26 hl/ha

Elevage: 100% cuve bois.

18-24 months

Production:

2005: 5370 bottles (447 cases)

2006: 12,300 bottles (1025 cases)

Unfiltered and unfinned

✦ DEUSYLS (WHITE)

Parcelle: 'Bellefeuille'

Cepages:

2005: 65% Viognier 35% Roussanne

2006: 65% Viognier 35% Roussanne

Rendement / yields:

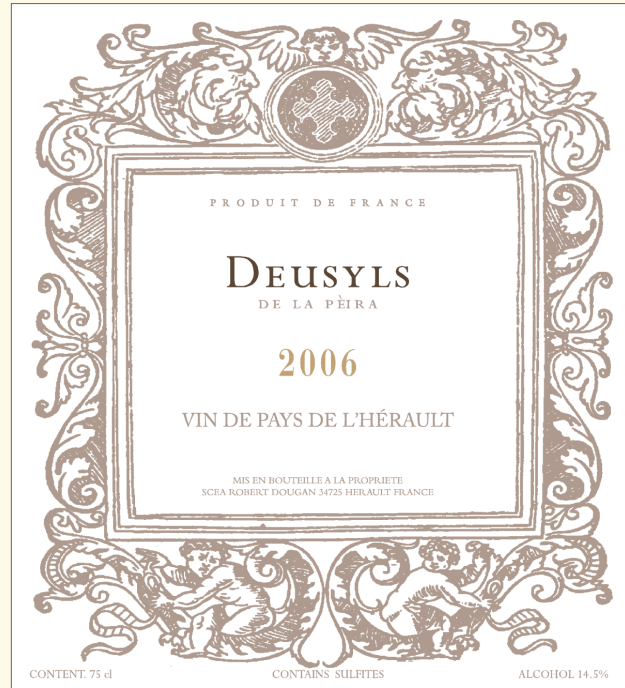
2005: Viognier 17 hl/ha Roussanne 18 hl/ha

2006: Viognier 18 hl/ha Roussanne 18 hl/ha

Elevage: 18 to 24 months in new barrels on fine lees

Production: 1000 bottles (83 cases)

Unfiltered and unfined





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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, A CONSOMMER AVEC MODÉRATION.