

LANGEUDOC

YANNICK PELLETIER
 ST. CHINIAN


OVERVIEW | Former wine shop owner Yannick Pelletier began making wine in his mid-thirties. Instead of working behind the counter and hand selling wine, he decided to pursue his passion all the way to the terroir and the vine. He learned in the vineyards directly from the winemakers who inspired him. Yannick studied with the biodynamic winemaking advocate Didier Barral in Faugères and spent a long time in the Northern Rhône working at the estimable Domaine Cuilleron. He then established himself in the tiny village of St. Nazaire de Ladarez, located in the St. Chinian AOC, 25 kilometers north of Béziers. Yannick acquired a few small plots and leased some vines as well. He is currently farming 8.5 hectares of mostly old vines Grenache Noir, Syrah and Cinsault.

VINEYARD AREA: 8.5 hectares

ANNUAL PRODUCTION: 1700 cases

SOIL TYPES: schist, limestone, clay

GRAPE VARIETIES: cinsault, grenache, carignan, syrah

The first vines planted in Saint Chinian were in the 9th century. Like most of the Languedoc-Roussillon region, St. Chinian is steeped in history, outcasts, freethinkers and renegades have always been attracted to the region. Winemakers, writers, and painters, have been trying to make it in the relative freedom found in the “Wild West” of Southern France for decades. For the past two decades, organic and biodynamic producers have been thriving in the region. The long, hot and exceptionally dry summers have proved to be an ideal climate for producing natural wines.

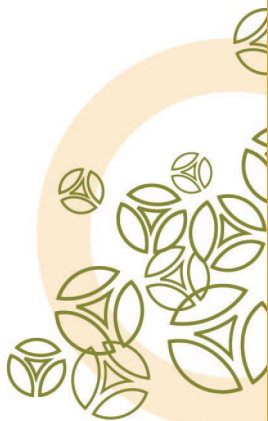
Yannick respects and utilizes the natural vitality of the land by foregoing any herbicides or pesticides and employs only natural yeasts and adds no sulfites to his wine. These wines are a passionate testament to this region’s multi-dimensionality, reflecting the younger generation of renegade winemakers who have made their home in this beautiful AOC.

VINEYARD/CELLAR PRACTICES | Pelletier’s “philosophy” has been greatly inspired by Didier Barral, notably concerning the adoption of biodynamic viticulture and minimal use of sulfur during vinification and aging of his wines.

WINES | **l’Engouevent** is 4 parts old vines Grenache Noir and 4 parts old vine Carignan with 2 parts Syrah from pure slate soils.

l’Oiselet is smoky, juicy wine made from Cinsault and Grenache Noir, with three drops of Syrah and Carignan added-in. There is a parcel in schist soil and the rest is in limestone clay. Bottle after 10 months of aging in vat, it offers immediate enjoyment

PRESS | “Yannick Pelletier is meticulously farming 21 mostly schistic acres at the northern edge of St.-Chinian, and the result is a bevy of as yet little-known wines at the apex of their appellation. Plenty of intrigue and enjoyment await any readers who can corner a few bottles of these and chart their evolution over the next several years. Production of all Pelletier wines is tiny - surely in large part due to his draconian yields - so stake your claim to a share before his star rises prominently above the horizon.” - Robert Parker’s Wine Buyer’s Guide 7th Edition


triage wines

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