

# DOMAINE LUC LAPEYRE

Owner: Luc and Jean-Yves Lapeyre

Farming Practices: Biodynamic, Organic, Sustainable, Sulphite-Free, Vegan

Located in the village of Trausse-Minervois, the Luc Lapeyre estate was created by father and son, Luc and Jean-Yves Lapeyre. The Luc Lapeyre estate vineyard has nearly 40 hectares of vines. They continue an adventure as winegrowers, following the family history versed in all wine trades. But it is the land that interests them. Sharing the tasks, from the vineyard to the tasting, including winemaking and aging, seeing one then the other, you will have the strange impression of meeting two people who are one.

Having crossed the threshold, as you remove your coat, take care to remove your watch as well. There is no longer any rush. We are now on vineyard time. It is now the vine, along with the climate, which decides. For some time now, we have synchronized our internal clocks with those of the plants. Having learned that fighting, forcing and bending are useless; we have instead dedicated our energy to observing, listening, breathing and maybe even understanding. We invite your senses to come sample this rhythm of nature: the vine and its fragrances, the history of the varietal, a charming cabin in a vineyard setting. Here you can experience the wine, free from rules governing its making or its tasting. Our ancestors were winegrowers, our great-grandfather a barrel maker, our grandfather a wine broker... indeed, we have approached wine from all angles! And, the essential is the lovely grape that we seek to draw out in every glass. The grape is where it all happens. In the wine storehouse, where each vintage reveals a unique personality, we search tirelessly for the perfect combination that will accentuate the grape, as it is, unique to its particular year.



## Les Pieds Rouges

50% Cinsault, 50% Grenache. This cuvée is the latest addition of the Luc Lapeyre range, made in the lost backwoods of the South of France, near Minervois. It is hand-harvested from vines grown in sandy pebbly soils to maintain freshness, vinified simply, without addition, as it was in France through the centuries. It is the juice of the grapes trampled by foot ("Les Pieds Rouges means "The Red Feet"), that is then fermented in tank: short carbonic maceration and fermentation without added sulfur. The wine offers bright red, refreshing notes on a medium-frame ending in a long finish. Jean-Yves Lapeyre, son of Luc, is particularly fond of these 2 grapes, one known for finesse, the other for strength. Combining them into one delicious, easy-drinking chillable red was a no-brainer. The idea for this cuvée was born from an old family habit of picking a few clusters of Cinsault before the meal to eat with Cantal. He wanted to reproduce in a glass of wine this sensation of gluttony, the crunchiness and the freshness of the grain of Cinsault highlighted by the cheese. He is an epicurean at heart!

