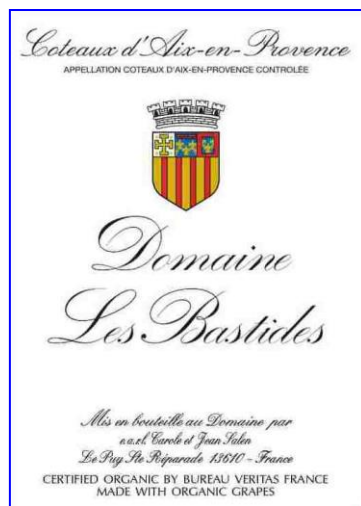


Domaine Les Bastides (organic) Côteaux d'Aix-en-Provence



In the terroir of Puy-Sainte-Réparate the 26 hectares of vines, cultivated organically for more than forty years, produce wines of a rare classicism. Today, with Carole Salen, the style of the wines remains the purest tradition of the domain.

-La Revue du Vin de France: Les Meilleurs Vins de France 2019



In 1967 Jean Salen bought Domaine Les Bastides and thenceforth farmed its vines organically in an era when such things were far from ordinary. In 1976 he took the momentous step of withdrawing from the local co-op to make and bottle his own wine.

The first wine he made was *vin cuit*, the famous cooked wine of Aix—a wine steeped in tradition but in Jean's time all but forgotten. This may not have been the most commercial product with which to launch a *marque*, but the quantity was such that Jean figured he could sell it all locally and thus he could do as his heart commanded. He was, it must be said, a man of strong opinions who believed in following the leads of the heart.

Thereafter he began to make red wine and a *rosé de saignée*, which was the style of rosé that made Provence famous but which these days seems to be going the way of *vin cuit* in favor of lighter, modern direct-press rosés. Fortunately, Carole, his daughter, now in charge of the domain, continues her father's practice of making rare and rarified wines.

Jean passed away in 2015, but his passion is evident in Carole, a woman with a warm heart and an impressively adroit hand. After earning degrees in viticulture and enology from universities in Bordeaux and Beaune, she returned to the domain in 1987 to help her father. Since then she has re-planted and expanded several vineyards, invested in equipment, and purchased new *foudres* for ageing her wine. In the process, she also raised a family.

Les Bastides is located due north of Aix in the hills descending to the Durance River, which marks the border between the Bouches-du-Rhône and Vaucluse *départements*. The domain has 62 acres in vines divided into 17 parcels. Two full-time employees aid Carole, and during the growing season she hires one or two part-timers. She finds organic farming to be second nature, and she extends its logic to the cellar, where her ferments are spontaneous, sulfur additions are kept to a minimum, acid additions do not exist, fining rarely happens, and filtrations are kept to a minimum. This is, in every sense, a cutting edge artisanal domain.

<http://carole.salen.free.fr/nous.html>