



UNANG CINSAULT

certified organic*

Unang is a truly old estate, perhaps dating to the Romans, nestled high in the Ventoux and deep in a forest. Since 2001 it's been in the hands of James and Joanna King, who have painstakingly resurrected its vines and made quite a buzz for the elegance and purity of their wines.

VINEYARD

Site: An isolated hillside in the southeast of the broad ring of limestone hills wrapping a half-moon around the plain of Carpentras. The site is very calcareous and high—up to 320 meters in elevation—and much cooler than the plain and the southern Rhône Valley. The vines are completely surrounded by forest and face east above the Nesque gorge.

Soil: *Les sables d'Unang*: a unique sandy soil overlying limestone.

Vines: From a 1.5 acre parcel James planted in 2005 mid-slope. Hand-harvested. *Certified organic by Ecocert in France but not in America by USDA.

Varieties: Cinsault.

CELLAR

Élevage: A long, gentle maceration in steel, followed by élevage in steel.

Production: 125 cases.

Profile: Punchy, *Gamay du sud* nose with ripe, brambly berries. Round, juicy attack, refreshing midpalate feel. Cherries and spice cake. Backend is delicate with a saline, mouthwatering mineral kiss that makes it SO much more than just a gulper.

