

# *DOMAINES TERRES BLANCHES*

## *Les Baux De Provence*

### *Rosé*

The Domaine Terres Blanches estate was founded by Noel Michelin in 1968. Son-in-law Guillaume Rerolle and Michelin's daughter Francoise now operate Terres Blanches. They produce white, red and excellent rosé wines. Terres Blanches is particularly well known for their rosé, which consistently wins awards throughout France. The rosé is a blend of Counoise, Mourvèdre, Grenache noir and Syrah. This excellent blend is varied slightly each year by the producer, to give a well-balanced wine with floral aromas, good acidity and full body. It is a fine choice for appetizers, seafood or cheese. It is ready to drink and keeps well for 2 years.

Terres Blanches is an 80-acre vineyard in St.-Remy-de-Provence, not far from Aix and the Mediterranean coast. The warm, dry climate lessens damage from disease and favors the organic farming methods used here. Only natural fertilizers of compost and cover crops are used to enrich the soil. No chemical sprays are used against rot, insects or weeds. Noel Michelin chose to farm this way after years of growing coffee in Africa, where he saw chemicals destroy the natural soil balance. He planted wild herbs and trees amidst the vines at Terres Blanches to attract natural predators and lessen the impact of a monoculture.

With a rich and healthy grape, Terres Blanches continues to make wine by traditional methods. Natural yeasts are used to ferment the juice in cooled stainless steel vats for 8-10 days. No filtering and a minimum use of sulphur leave a natural wine. Mr. Michelin compared the taste of his wine to that of an apple grown by his grandfather, compared to apples grown by chemicals. "It's the same with wine," he says, "the taste is more real."

