



# Domaine de L'Oratoire Saint-Martin

Press Pack

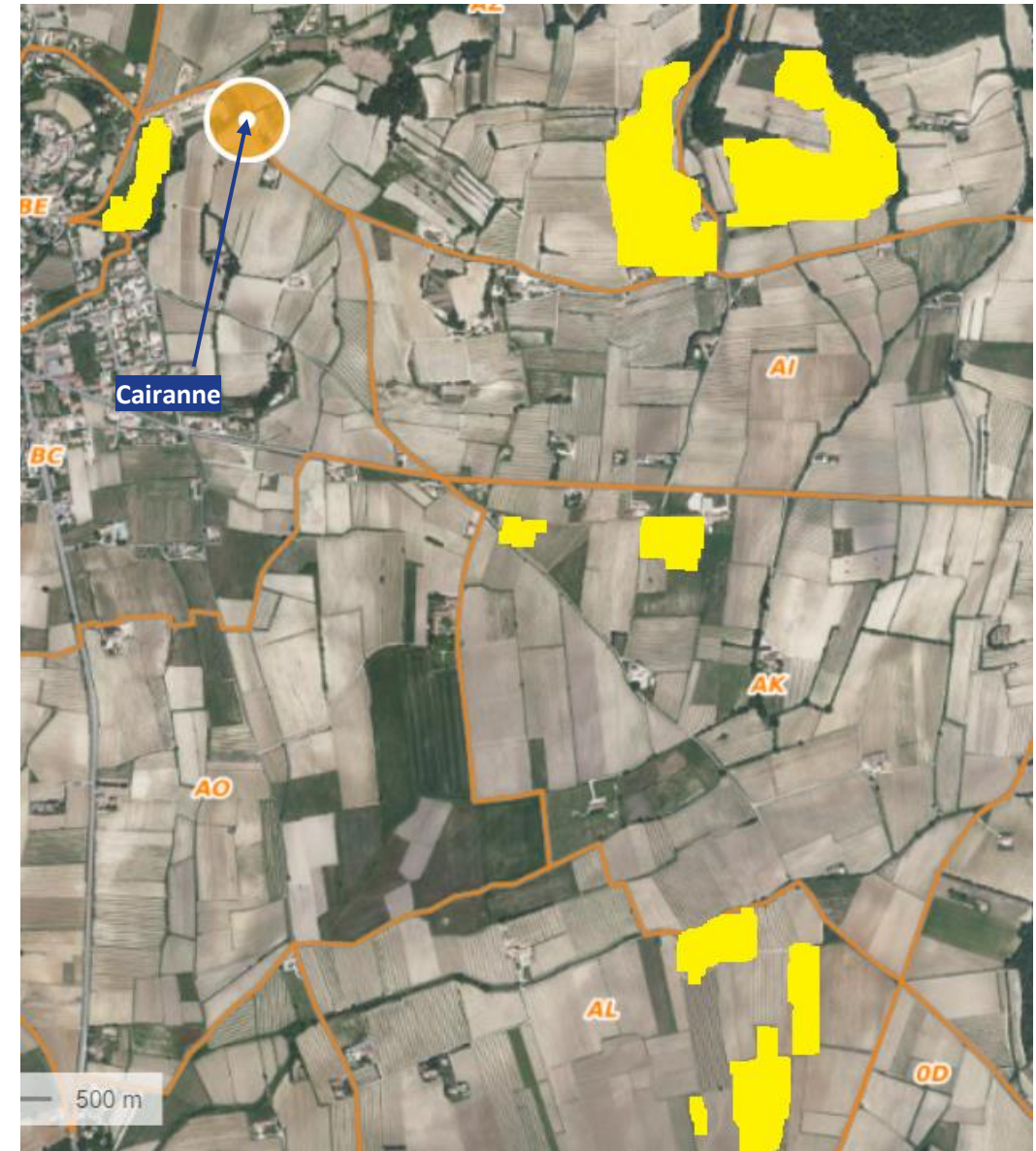


# Summary

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# Identity of the Estate

- **Estate founded in 1962.**
- **Vineyard area** : 25 hectares
- **Grape varieties** : For the reds, the vineyard is mainly planted with Grenache Noir (approx. 55%), Mourvèdre (the estate's favorite grape variety: 25%), Syrah (20%) and a few older grape varieties such as Counoise, Vaccarèse, and Muscardin, planted in small quantities to add a touch of complexity.
- The majority of the vineyards are located northeast of Cairanne, at an altitude of 200 meters on steep hills in an area commonly known as « the mountain », in the localities of Saint-Martin, Les Douyes, and Coustias,
- **Harvest by hand**, in successive passes.
- Certified **organic** (Ecocert) and **biodynamic** (Demeter).



*The estate's vines are all located in the commune of Cairanne,*

# Vines tended like a garden: an exceptional terroir.

L'Oratoire Saint-Martin is a historic estate in the region: several generations of the same family have succeeded one another, each contributing their own unique touch. One of the turning points in the estate's history was Frédéric Alary's decision in 1953 to make his wine by individual plots: a bold move at the time!

But above all, the awareness of exceptional terroirs that absolutely needed to be considered individually...

## Steep terroirs

To the northeast of the commune, the vines are at an altitude of 200 meters on steep hills: these are the terroirs of Saint-Martin, Les Douyes and Le Coustias. Some of these steep slopes require the use of tracked tractors.



*« For me, L'Oratoire Saint-Martin is the taste of the Saint-Martin hillside: it's unique in Cairanne! »*

**Pierre Fabre**

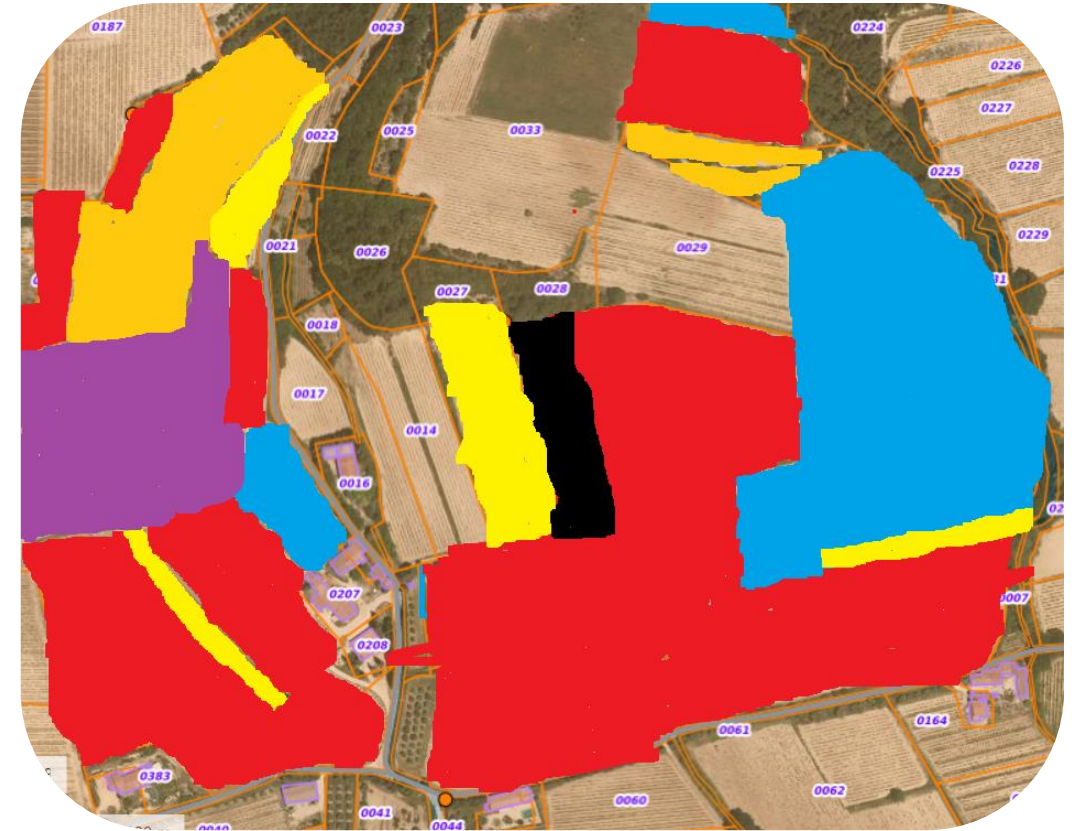
## Soils of the future?

The lower and mid-slopes features quaternary colluvial soils containing pebbles, limestone gravels, and yellow and gray marls.

South of Saint-Martin, we find traces of the last seashore in the Rhône Valley. They represent a piece of Earth's history in themselves. To the south, blue marls alternate with sandy beds.

On the upper slopes of Douyes and Saint-Martin, the terroir evolves along the slope. Gray and beige lacustrine marls are adorned with increasingly regular banks of limestone pebbles. The presence of active limestone in our soils is very significant.

***These clay terroirs are a real strength at a time when we are experiencing increasingly long droughts. The high percentage of old vines (over 40 years old), some of which are centuries old, is also a real asset for expressing the quintessence of our terroirs.***



### Blue

Haut-Coustias red

### Red

Réserve des Seigneurs red

### Yellow

Réserve des Seigneurs white

### Orange

Haut Coustias white

### Black

Les Petits Gars

### Mauve

Les Douyes

## Day to day care

The estate has been farmed organically for over 20 years and has also been certified biodynamic since 2008. This is a genuine philosophy for the team, which goes above and beyond the criteria required by certifying bodies, including :

- Gentle pruning, also known as physiological pruning.
- Replanting: each year, a major planting campaign is carried out to maintain the vineyard and ensure its sustainability. Alongside the old vines, young vines are planted, which require significant care, especially in the first few years.
- Grassing and soil cultivation: disbudding, leaf removal, green harvesting on young vines (occasionally).
- Manual harvesting, with successive passes and selection to achieve a harmonious balance.
- Maintenance of the surrounding area: the care given to living things doesn't stop at the vines: planting trees, installing nesting boxes for tits and bats, pruning and maintaining hedges, etc.

*« The estate's philosophy is truly to preserve the terroir, just as we preserve our heritage.*

*We work to promote biodiversity and living things...for the longterm!»*

**Jérôme, head of vineyards**



# The wines: as pure an expression of the terroir as possible, 100% Rhône DNA

## The estate's wines are distinctive wines.

This is only possible by respecting certain requirements:

- Single-plot cuvées, depending on the locality
- Very low yields
- Destemmed but not crushed grapes, occasionally whole bunches
- Native yeasts
- Infusion « under racks »
- Very moderate use of SO2 (2g at harvest and 2g at bottling)
- Aging in vats, concrete eggs, or small tuns for a pursuit of purity and elegance
- Very light filtration before bottling, to allow homogenization of the blend...and of all the bottles
- Bottling always takes place on a flower or fruit day and with a waning moon. There is no fining, and the entire cuvée is bottled all at once for perfect harmony.



*« We don't follow a recipe: each year, our experience and instinct guide us to create a new vintage, always unique. » - Pierre Fabre*

# L'Oratoire Saint-Martin : a family story...a story of passion

**1692**

The Alary family settled in Cairanne. Until the 1900s, the family practiced mixed farming: sheep and silkworm farming, and madder (red dye) cultivation complemented their work in the vineyards.

**1953**

Frédéric Alary (8th generation) decided to devote himself exclusively to the vineyard and, contrary to the traditions of the time, to vinify his wines by plot. He quickly identified that among his plots, the Saint-Martin plot was the one which had by far the best terroir. In 1953, vines in the Saint-Martin area were put up for auction. Courageously, he decided to sell all his plots (except the Saint-Martin plot) in order to have enough savings to win the auction. He promised that if the vineyards were granted to him, he would build an oratory in homage to Saint-Martin. History and providence proved him right...

**1984**

The grandsons of this visionary winemaker, Frédéric and François Alary, take over the estate.

**1990**

The two brothers dedicated themselves body and soul to revealing the best of the Saint-Martin hillsides and converted the estate to organic farming.

**1995**

Frédéric and François Alary elected « Winemakers of the Year » by Gault & Millau.

**2008**

The estate was certified biodynamic by Demeter.

**2020**

When their children decided not to take on the demands of running the domaine, the two brothers chose to pass the torch to the Abeille-Fabre family, owners of Château Mont-Redon in Châteauneuf-Du-Pape: the latter is committed to perpetuating the estate's philosophy and the work undertaken over 10 generations.

# Projects, tomorrow's ambitions?

## **Establishing a composting area**

To recycle our plant-based waste produce and gain complete autonomy in the production of our compost, we are currently conducting numerous tests. The goal is to meet the standards required for producing our own compost, while further developing our input and knowledge of soil microbiology.

## **To further strengthen our position as farmers, stakeholders in our ecosystem!**

A fruit tree planting campaign is underway and will continue over the coming years. Over 300 trees, including a wide variety of species (pomegranate, strawberry, apricot, etc.), will eventually be planted on our plots. The primary objective is to promote biodiversity, particularly the presence of birds.



# Contact

Visits by appointment, for professionals only.

Wines are available all year-round at Château Mont-Redon, in Châteauneuf-Du-Pape.

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