

TERRE BRÛLÉE



South Africa has long held a special place in the heart of Vincent Carême of Domaine Vincent Carême. Not only is Vincent's wife and partner, Tania, from the South African winelands, he also worked four harvests there from 1997 to 2000 prior to founding his own winery in Vouvray in 1999. Vincent had seen a documentary about South Africa that so thoroughly impressed him that it prompted his visit which in and of itself was a challenge, as he spoke practically no English at the time. However, he was so enamored with the area upon arrival and saw tremendous potential in South Africa's soils for Chenin Blanc, a grape he is passionate about and makes several different styles of, that he returned for the three additional harvests, only ceasing work there once his winery in the Loire was fully established, requiring his undivided attention.

The grapes Terre Brûlée Le Blanc are 100% Chenin Blanc and sourced from blocks in the Swartland region which are predominantly shale and granite soils. Swartland is an area that is gaining acclaim, located about an hour north of Cape Town with pockets of vineyards spread throughout the foothills of the Piketberg, Porterville, Riebeek and Perdeberg mountains and along the banks of the Berg River. "Swartland" translates to mean "the black land," taking its name from the endangered, indigenous renosterbos (rhino bush) which once turned the land a dark color at certain times of the year. In addition, Vincent makes Le Rouge, a Shiraz-Cinsault blend that is sourced from two blocks of dry farmed, unirrigated vines also in the Swartland.

Vincent firmly believes that the quality of wine is determined in the vineyard and consequently is meticulous about his vines. He visits twice a year—for harvest in February and for bottling in November, renting cellar space. The wine is made in the same methods with the same care and precision as his French wines: whole bunch pressing, only natural yeast for fermentation and an approach with minimal intervention in the cellar. Between harvest in February and bottling in November the wine is tasted and assessed regularly thanks to Tania's family and friends who carry samples to France when they visit from South Africa. To ensure everything runs smoothly in Vouvray in his absence, Tania oversees all aspects of the winery while Vincent is away in South Africa, allowing him the freedom and attention necessary to foster this promising project.



Terre Brûlée

ESTABLISHED: 2013

OWNERS:

Vincent & Tania Carême

WINEMAKER:

Vincent Carême

LOCATION: South Africa

APPELLATION: Swartland

SOIL TYPE: Decomposed granite

ALTITUDE: 656 feet above sea level

WINES IMPORTED:

Le Blanc, Le Rouge



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