



Campagne Sarrière

Region: Rhône

Village: Pepin D'Aigues

Appellation: 7ha Vin de France (Luberon)

Grower: Ludovic Blairon

The Côtes du Luberon extends the map of Rhône Valley appellations to the doorstep of Provence with the Durance River forming a natural border. The Côtes du Luberon didn't receive AOC classification until 1988 and still today, it is rarely visited by wine professionals. The surface area is spread out among 36 villages and the total hectares under vine are fewer than in Châteauneuf-du-Pape. Interestingly, the entire appellation is contained within the protected zone of the Parc Naturel Régional du Luberon.

After working for domains in Provence and elsewhere, Ludovic Blairon created Campagne Sarrière in 2017 by piecing together a number of small and remote plots in the villages of Peypin D'Aigues, St Martin de la Brasque and La Motte d'Aigues, all on the south side of the Mont Luberon. The vineyards have an average elevation of 450 meters. Ludovic's goal is to create an "integrated" farm that includes diverse crops and animals. He farms according to bio-dynamic principles and the winery is certified organic. He is one of a small group of vignerons who does not plough his vineyards, preferring to leave the ground completely undisturbed with the exception of cutting the natural grasses twice a year. In his own words, Ludovic says that his winemaking techniques are original and leave room for improvisation, all in the service of creating wines with a strong personality.

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Champêtre

The cuvée “Champêtre” is a blend of 60% Grenache and 40% Syrah. The grapes are harvested by hand and the grapes are fermented in tank with indigenous yeasts. The maceration lasts only 10 days when the juice is drawn off and the rest is pressed. An assemblage of “free run” and “pressed” wine is made and then matured in 25HL “foudres” of a “certain age.”. Bottling is done by hand and without filtration. 1.5g/L of SO₂ is added prior to bottling.



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Patience Rouge

The cuvée “Patience” Rouge is produced from a single parcel of Syrah surrounded by oaks and pines at 400m elevation. The harvest is done manually with yields of 20hl/ha. The grapes are fermented in old “foudres” using indigenous yeasts. The maceration lasts 30 days after which time the juice is drawn off and the rest is pressed. An assemblage of the “free run” and “pressed” wines is made and then matured for 12 months in “foudres” of 600L. Bottling is done by hand and without filtration. 1.5g/L of SO₂ is added prior to bottling.

