



## Domaine Jolly Ferriol

Mas Ferriol's history dates back to the 17th century and is typical of old Catalan viticultural properties, with a walled courtyard, a manor house, a pigeon loft and wine cellars. The coaching inn building, annexed to the domaine, still stands today on highway N° 117.

In the past, the Domaine Ferriol wines were known and purchased by Napoleon III and the Queen of England. Of course this was well before WWII, when German troops requisitioned the property to lodge their horses. After the war and without any Ferriol heirs wishing to exploit the property, the buildings were abandoned and the vineyards farmed-out.

In 2005, Isabelle Jolly and Jean-Luc Chossart, eager to become an integral part of their ancestral lands, purchased and renovated the domaine with respect for the Catalan tradition paramount in their objectives.

Today, they have modernised the cellars, converted large-capacity concrete vats into a cold room, added a pneumatic press, and installed stainless steel vats.

Isabelle and Jean-Luc have brought the manor house back to life in total harmony with and respect for the environment, created an individual water treatment plant, installed a wood-fired central heating system and harnessed solar energy for hot-water.

The Domaine Jolly Ferriol produces natural wine from vines grown according to the rules of organic cultivation.

This approach is in line with respect for the environment, respect for the product and respect for the client. It imposes small yields and perfect hygiene by replacing chemical procedures with physical, including mastery of cooling techniques, steam-cleaning...



## The Triptych from Jolly Ferriol

The three bottles of the Triptych : **Or du Temps**, *Muscat de Rivesaltes*; **Passe Temps**, *Rivesaltes Ambré* and **Fil du Temps**, *Rancio Sec du Roussillon* are all oxidized wines that are vinified and aged exactly as they were in the 19th century. This means that only grapes from old vineyards are used that have been hand picked from very small yields and vinified without the use of any modern technical methods.

The two first wines, **Or du Temps** and **Passe Temps**, are sweet muted wines (about 16% alcohol and 100g of sugar per liter) made with very mature, and very sweet fruit.

Once the wine has gone through fermentation, it is ready to be poured into old barrels which already contain very old wine. These barrels are never emptied more than one third. The wine is then left to age in the barrels untouched except for periodic tasting, for a minimum of 6 years.

Grape composition is the only difference between the **Or du Temps** and the **Passe Temps**. The **Or du Temps** is produced only for muscat grapes that embraces a refine and feminine taste and **Passe Temps** is made from Grenache and Maccabeu grapes that offer up aromas and tastes of coffee and tobacco.

The third cuvée, **Fil du Temps**, is the wine that the wine maker, Jean Luc, is especially proud of. *Rancio sec* is a very old and traditional type of *Catalan* wine that was in every home many years ago and hand made by the homeowner in the time before wine or champagne was easily found in the supermarket.

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## Or du temps

### Muscat de Rivesaltes

**GRAPES** 50% Muscat à petit grain and 50% Alexandria

**TERROIR** Schisty marl (*marnes schisteuses*)

**CULTIVATION** Organic, 'goblet' pruned vines

**HARVEST** Grapes selected on the vine, hand-picked and placed in cases

**VINIFICATION** In vats, 5% mutage with wine spirit.  
Aged 36 mths in barrels, stored in a natural, constant temperature cellar.

**ALCOHOL CONTENT** 16°

**SERVING TEMPERATURE** Chilled at 9° C / 48° F

**TASTING NOTE** A nose of crystallised orange, followed by fruit in honey with some oxidative notes and a lively finish dominated by crystallised citrus fruit.

**PAIRINGS** Serve as an aperitif or digestive, excellent with foie gras, blue veined cheeses and curried dishes.

**YIELD** 5 hectoliters per hectare

**PRODUCTION** 300 bottles per year

**CELLARING POTENTIAL** +20 years





At the beginning of the 20th century, almost all Catalan households had a barrel in their cave or garage. At the end of the years harvest, they were allowed to pick up the remaining grapes which were very small and were not picked for the wines. These were pressed and the resulting juice was added to their special large household barrel. From this they obtained a dry wine with a very oxidative taste, that comprised all of the different types of grapes that were left, and all harvests of the years past. As this wine was oxidative, it would not turn to vinegar, and the barrel was continuously topped up every year. The wine was slowly drunk, but it was not an everyday or every weekend wine, it was only drunk during special occasions such as when friends were visiting or during special family events.

The way that **Fil du Temps** is made is very special. The first step is a vinification from Maccabeu and Grenache grapes. The wine is then put outside in Demi Johns for a minimum of 24 months. After this, the rancio is added to a Solera. A Solera is a pyramid of barrels in which you move every year a part of the wine from a higher level barrel to a lower one, which allows you to take some wine from the bottom most level. Of course you have to fill up the higher level with new wine. **Fil du Temps** is very tasty and a dry oxidative wine that has complex tastes and aromas of nuts and roasting.

This antique vinification produces wines that have a sweet and full personality, but are absolutely not interesting for making money. This is because the aging process is too extensive before commercialization and an immense amount of wine is lost to the *Angels Share*. Because of this, very few producers are willing to invest the necessary time and expense to produce these wines and it is very hard to find such old cuvées.

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## Passe-temps Rivesaltes Ambré

**GRAPES** 70% Maccabeu and 30% Grenache Gris

**TERROIR** Schisty marl (*marnes schisteuses*)

**CULTIVATION** Organic, 'goblet' pruned vines

**HARVEST** Grapes selected on the vine, hand-picked and placed in small boxes

**VINIFICATION** In vats, 5% mutage with wine spirit.  
Aged 36 mths in barrels, stored in a natural, constant temperature cellar.

**ALCOHOL CONTENT** 16°

**SERVING TEMPERATURE** Chilled at 9° C / 48° F

**TASTING NOTE** Sweet and spicy with notes of caramelized bananas baked in rum. Lively aromatic finish of raisins and walnuts.

**PAIRINGS** Drink as an aperitif or a digestive. Marries well with spicy dishes and chocolate desserts.

**YIELD** 15 hectoliters per hectare

**PRODUCTION** 300 bottles per year

**CELLARING POTENTIAL** +20 years



Production is about 200-300 bottles per year of each cuvée, but only because there were existing barrels and demi-johns of wine discovered in the cellars that date from more than 50 years ago when the mas Ferriol was purchased. Secondly, Jean Luc loves these old wines very much. Because of this, he is very respectful of the process and is willing to take the time and risk to produce them and reintroduce them to the world. They have also helped to garner respect for Domaine Jolly Ferriol and add to its reputation.

The wines are sold to famous restaurants in Paris, around France and Europe.

The principal food associations with the three wines are :

**Fil du Temps, Rancio Sec du Roussillon** Pairs very well with many products that are very difficult to match such as anchovies, very strong cheeses and bitter chocolates. It is also excellent for fine cooking of lobster, good poultry and pâtés.

**Or du Temps, Muscat de Rivesaltes** The best wine for home made foie-gras and very good with a fine fruit cake or alone at the end of a good meal.

**Passe Temps, Rivesaltes Ambré** : A special beverage to be drunk with friends when enjoying a cigar. Perfect instead of a good brandy after a good meal because it has similar tastes but has the added benefit of low alcohol. And the best pairing is with a fine black chocolate pastry.

**Aging** : These three wines can, of course, be kept in a cave as long as you want, with their neck up to let the cork dry and the wine to oxidize, but they can also be appreciated now.

## Au fil du temps Rancio sec du Roussillon

**GRAPES** Carignan and Maccabeu

**TERROIR** Schisty marl (*marnes schisteuses*)

**CULTIVATION** Organic, 'goblet' pruned vines

**HARVEST** Grapes selected on the vine, hand-picked and placed in cases

**VINIFICATION** Vat vinification followed by 24 months outside in glass demi-johns. Once rancio is achieved, the wine is added to the top level of a solera barrel system of rancio wines.

**ALCOHOL CONTENT** 15°

**SERVING TEMPERATURE** Chilled at 9° C / 48° F

**TASTING NOTE** A strong nose of walnut, oxidative in the mouth with notes of tobacco and white truffle. A lively finish with hints of bitter almond.

**PAIRINGS** Perfect with dishes that do not pair well with other wines such as anchovies, spicy dishes and strong cheeses.

**YIELD** 10 hectoliters per hectare

**PRODUCTION** 200 bottles per year

**CELLARING POTENTIAL** +50 years