



## Les Enfants Sauvages

Côtes Catalanes, France

### History of the Domaine

“The base of human existence is nature.” This is the underlying philosophy for the entire estate, informing all of their practices in the vineyard, the cellar, and in life. Un Enfant Sauvage translates to “wild child,” and The Doors song of the same name is what inspired Carolin and Nikolaus, as this is the spirit of the domaine, where vineyards meet wilderness and thrive together.

Carolin and Nikolaus Bantlin have been making wine since 2002 in the town of Fitou in the Côtes Catalanes region of France, very near to the border with Spain. They are originally from Germany, and fell in love with the region while visiting friends nearby. They purchased an old estate with 7.5 hectares of vines in 1998, and got to work revitalizing them by applying biodynamic methods and reintegrating the vines into a natural, organic cycle. They sold their grapes for the first two years on the property, while interning with Olivier Pithon, who encouraged them to start making their own wine, rather than selling to the local co-op. And so the story of Les Enfants Sauvages began.

### Julian Sinclair & Les Enfants Sauvages

We first met Carolin and her sons Juri and Falk at a natural wine fair in France in 2021, where we were struck by their warm demeanor and the expressiveness of the wines. As they are already fairly well-known in France and the United States both, they didn't have any wine available when we met them, so we waited until the 2022 vintage to bring the first wines to Oregon. Over this time, we kept in touch over email and had the chance to meet again in Montpellier in early 2022. Even having met so few times and so infrequently, they are the type of people who instantly feel like friends, and we're so glad to be able to represent their excellent, wild wines here in Oregon.

### Viticulture & Winemaking

Domaine Les Enfants Sauvages is 30km north of Perpignan, about 5km from the Mediterranean sea, located at 150m of altitude. The 9 hectares of vineyards are situated in two holdings in the middle of the garrigue, the wild, dry scrub wilderness common in this area. They are in a fairly remote area, which they prefer, as it allows them to cultivate their vineyards without any entrants from neighboring vineyards disrupting the natural ecosystem. Their vineyards are surrounded by almond, fig, and olive trees, and the typical aromatic herbs that grow wild in the region: thyme and rosemary. All vines are pruned in gobelet and are planted on limestone and clay soils. All grapes are manually harvested. They only use sparing amounts of organic fertilizer, and the vines are kept healthy with self-made preparations of plants like

nettle, chamomile, and horse tail. At the heart of their philosophy is terroir, biodiversity, and the natural organic cycle.

Their vines are planted to Carignan, Grenache Noir, Mourvèdre, Syrah, and Cinsault for the reds, and Grenache Blanc/Gris, Macabeu, Muscat à Petits Grains, Muscat d’Alexandrie, Vermentino, and Roussanne. Vines range in age from very young (5-10 years old) to very old (85 years old).

In the cellar, all fermentations are spontaneous with indigenous yeasts. Fermentation takes place in various vessels including concrete, oak, acacia, and stainless steel. They filter some of the wines using very gentle filtration methods, and do not fine any of the wines. Minimal SO<sub>2</sub> is used, if any.

## Wines



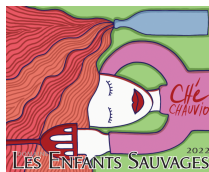
### **Cool Moon 2022**

50% Grenache Gris, 40% Grenache Blanc, 10% Macabeu from very old vines of 75-85 years old, fermented and aged for 9 months in Austrian oak and Acacia vat, plus some French barriques, all neutral.



### **Bouche de Soleil 2022**

100% Muscat d’Alexandrie from young vines around 10 years old, fermented over four weeks while macerating on the skins. After pressing, aged in stainless steel for around 7 months.



### **Che Chauvio 2022**

40% Syrah, 40% Cinsault, 20% Mourvèdre from young vines, 5-10 years old. The Syrah is pressed directly, while the Cinsault and Mourvèdres are put into the fermenting Syrah juice in whole bunches. Fermented and aged in stainless steel for around 7 months.



### **Bouche Bée 2022**

100% Mourvèdre from young vines around 10 years old. Half of the grapes are pressed directly, the other half are put into the fermenting juice in whole bunches. Fermented and aged in stainless steel for around 7 months.



### **“Roi des Lézards” Old Vine Carignan 2018**

100% Carignan from 85 year-old vines, fermented and aged for 12 months in Austrian oak vats and 500l demi-muids.