

+ NEWS

Pradines d'Amont: A winery of love and nature

2007-5-18 16:22:26 from : Winekee by : Lavinia



Following our interview with Mr. Mr. Noël Bougrier yesterday, we would like to introduce you to someone we meet at ANIVIT event that day, Mr. Detlef Bordon.

During that event, I was behaving at my best tasting etiquette, busy spitting and swirling, minding my own business. All the sudden a tall guy behind the bar poured me a glass of red and said “Try this” in a commanding tone with a smirk.

Triggered by curiosity, I did what I was told to. And I am glad I did.

The wine is Domaine Pradines d'Amont, Cuvee Demi Lune 2004 (From Vine de Pays de l'Aude, St. Andre de Roquelongue, France). It has an elegant nose of raspberry, blackberries and chocolate. A down to the earth wine of an outstanding structure with concentrated, well balanced tannins and a long, graceful finish.

I accomplished the wine and Mr. Bordon (the tall guy) replied, “Thank you, me and my wife made it.”

As we talked more in depth, we found out the “me and my wife” part is not an expression, it's literally a duet production team. Being impressed by their wine, I wanted to know more about how this wine is made. And Mr. Bordon concludes their vino-sophy in one sentence: making wine with minimal machine with good climate control.

“We produce only organic wine. We want to give the consumers what we get from nature. We make wine in the traditional way, unfiltered.”

Just like his wine, Mr. Bordon conveys a sense of earthiness. In his 9-acres vineyard of 75-year old vine, Mr. Bordon practices his craftsmanship everyday by “helping nature to finish her work”.

The advantage of old vines has shown in the wine. The concentration, the intensiveness and the complexity of the aroma and taste exist merely in wine produced from old vines. Like human, baby vines (0-5 year) are not productive at all; young vines on the other hand are very productive but they taste “immature”; old vines (40 or above) provide great quality wine but has a lower production. “We are only producing ten to twenty thousand bottles per year. We hope to find someone who like high quality and natural wine,” added Mr. Bordon.

When the highlight is in quality, we cannot but wondering how did they do that? We've heard "Mom and Pa Shops" before, but "Mom and Pa Vineyard AND Wineries"?

"My wife, Mirjam, is responsible for cutting the vines in winter and all the marketing work. I am in charge of the cellar and all operating machines like tractor. Our little baby, Déborah (age 2 now), is responsible for all the entertaining of her fellow workers," said Mr. Bordon proudly.

□No question that taking care of 26,000 vines in a 90,000m vineyard is a very challenging job for just two people, however, Mr. Bordon might be the happiest, the most content person I've met in a long time. What is the root to his fulfillment? "The most important thing is to spend time with each other," quoting Mr. Bordon, "and we don't have to live like a clock: we eat when we are hungry."



Indeed, wine can reflect the personality of its maker and Pradines d' Amont is such an honest, natural wine.

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COMMENTS

Ruthilde : (2007-5-18 20:18:08)

...being the sister of Mirjam and sister in law of Detlef BORDON, the vine-makers of PRADINE D'AMONT, France, I felt extremely proud and happy of reading this beautiful article of Mrs. Lavinia, noticing that obviously even far away from Europe in CHINA their LOVELY, honest & natural wine got the right understanding in the heart & in the palate .

No need to say that LUNE is my FAVOURITE RED WINE from all the wines all over the world...