

Remi Poujol

I frequently find that the wine that makes me feel the best comes from someone who seemingly cares quite a lot. Remi's farming practices are rooted in a philosophy of respect for the land with the belief that the land in turn will reward the winemaker. As of late he works 10 hectares, plows by horse, and has written with the accidental air of romance that harvest begins when the ripeness of grapes can be determined by the richness in color and taste similar to that of an almond.



photo from cogitowines

Remi's presence in the world of natural wine spans a wide web; he is apart of the "brutal" origin story, an original member of Vin S.A.I.N.S. and he farms and sells grapes to some other noteworthy vignerons - Antony Tortul (La Sorga), Alice Buvot (L'Octavin) and Patrick Bouju. His grandfather was the farmer that preceded him and made wine with the local cooperative in Hérault. In

1997 Remi took over his vines,

and began making wine in the same way. He studied for a bit in the school of enology but is adamant that more of his knowledge comes from conversation with other winemakers rather than schooling. 2002 was the start of his journey with organic farming and a year later he left the co-op to make his own wine. Finally he made a move towards natural winemaking in 2008. Over the years he's grown and shrunken the land he works, farmed grapes for negociants and the cooperative but has maintained a practice of preserving some cuvées to make wine of his own.



Photo from *Not Drinking Poison*



Photo from *Ariana*

I met Remi a few weeks ago at the annual winter wine fairs in Angers St-Laud. There was a dinner party that filled a house with some thirty or so people. Remi was among some of the (new to me) faces that came with enough wine for 60 and the spirit to handle it all. During the post dinner roar a forgotten, and quite large, pate en croute began to melt into a

puddle. Amongst the chaos Remi was the one to notice and start the clean up. He carries a courtesy that brings attention to the notion that he's thinking of other people's experience.

Les temps fait tout:
"time is everything"

These are rich, healthy wines that can be enjoyed immediately or will do well with some time in the cellar. Blanc 2021: Ugni and Clairette - fresh, fruity, balanced. Rouge 2021: Carignan, Grenache and Syrah - balanced of great finesse and aroma of fresh red fruits.



photo from *realauthenticwine*

Ariana

Diversey Wine is grateful to be a part of
the diverse wine community in
Chicago. We always look forward to
exploring the different events in and
around Third Coast Soif -

<https://www.thirdcoastsoif.com/>

March Calendar:

Sunday the 3rd - Patrick Bouju with Hope Harrison

Brumaire Shop Hours

Thursday the 7th 11-5

Closed Friday the 8th - Monday the 11th

Tuesday the 12th 11-6

Sunday the 17th - Etteilla with Mac Parsons

Friday the 22nd -

Hana Makgeolli with Alice Jun 5-7

Evan Lewandoski will be pouring at Cellar Door

Saturday the 23rd -

Bichi with Noel Téllez and Maryam Hariri 1-3

Broc Cellars with Chris Brockway 5:30 -?

Sunday the 24th - Third Coast Soif

Sunday the 31st - Berucci with Dave Sink 12-3

*April's wine club tasting will be Thursday the 4th
12 - 8*

DIVERSEY WINE CLUB ONE

March 2024

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ISSUE