

Winemaking at Clos Marguerite

Jean Charles Van Hove:

So in terms of wine for us, it's really a balancing act between control of the process and the expression of the Terrior, the fruits, the vintage. And it's similar to what Marguerite was saying earlier. It's the balancing act between the old world and the new world. So the control part is really what we put in place so we don't have any technical failure; and what we do for that is, well, we've got our own winery.

For a miniscule acreage like what we've got, only eight hectares in production, this allows us total control. It's a long work environment -- it's only Margaret and myself, acting on the wines here -- and the fruit here -- and we don't have to rely on contractors.

The expression part of this is basically the low impact that we want to have on the fruit. So the winery, as you can see, is only a tin shed, so we don't invest too much in that; but what we do is, we buy the best press that we can find and we also set the winery so we can make use of the gravity. So we don't have to pump the must. So basically the fruit comes from that little hole in there -- on the wall there, you can probably see the trees -- and it slides down into the press. So we have is the fruit, it's picked up in big bins, and then it comes here directly and it slides straight into the press. It's a very low impact. So generally, the philosophy there is, we've got a non-interventionist philosophy behind what we do.

So as a one-sentence conclusion, it's really keeping what Mother Nature has given us out there in the vineyard and trying to keep as much of this out here in the winery, and hopefully by then we make wine like the wine Margaret was referring to, the Sunday dinner with her grandfather.

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