



## The **materia prima** thing..

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When so much has been written, talked about, photographed, tasted, drunk, seen, marketed....  
What is left to be told, to be shown?..  
One great cook of a long time ago, Mr Escoffier, said "*it is good food when it tastes of what it is...*"

I simply would like a bottle of **materia prima** to be just that: *a good wine that tastes of what it is...*

My daily occupation as a production manager for a very large negociant has taken me to some beautiful hills and vineyards up and down the Bel Paese and I have shared many bottles with all sorts of good people...

I am no writer. But I would have liked to tell their stories.

I am no photographer. But I would have liked to take their picture.

I am no musician. But I would have liked to sing their ballad.

The best I came up with to thank them, was to try to encapsulate their work of one harvest inside a bottle; it was going to be *my own way* to tell our story..

We walk their vineyard together, we decide upon the block, the row... Then we wait.. At times, we even gamble with the skies! If we're lucky, it is as ripe as I like it and it is harvest time!

Fermentation occurs in small tubs with minimal winemaking impact. I may use a few barrels then to keep the wine for a few months until I feel it is ready to be bottled.

It is not garage winemaking but rather kitchen winemaking as we usually like to cook and eat together while working!

**materia prima** is not really about wine, or the science of winemaking, nor grape growing and all its difficulties...

It is a more like a cross road of good intentions.. a catalyst of good feelings.

Good people, good grapes, a few tubs to make the wine and ..a bit of good luck..

When every day, I am responsible for the production of so many bottles, of so many different wines, when there is too little time to track all the stories, to see all the vineyards, **materia prima** is my way of thanking these genuine artisans who strive every day to produce the best fruit, never losing sight of the final product of grapes: vinegar.

No! Just kidding!..

One step before that one. **Wine.**

Wine to make us happy.

It is my way to reach out to people I will never meet and try to make them happy too...

Happy for a moment..

It is what is left after a good bottle has been shared and emptied that matters, isn't it...

Memories of friends, of good times, of smells and taste...

In the hope that it will leave a little trace of.. the essential things.. that can't be seen, nor tasted, nor pictured...

But can be remembered and loved.

*Gaetane Carron*