

COUNTRY France

REGION Rhône

APPELLATIONCôtes-du-Rhône

SOIL TYPEClay limestone, galets

VARIETAL(S) 5% Mourvèdre 35% Syrah 60% Grenache

FARMING Organic

WINEMAKER
Marie and François Giraud



2012 Domaine Giraud Châteauneuf-du-Pape Tradition

IMPORTED BY European Cellars (Eric Solomon)

ABOUT THE PRODUCER

The "domaine" saw the light of day thanks to Pierre and Mireille Giraud's zeal and two families coming together. The story begins in 1974 when Pierre and Mireille, as their parents did before them, took on 4 hectares (10 acres) of vines. Little by little the Domaine has grown through years exclusively on the appellation. In 1998, Pierre was ready to pass on his love of the vine and wine to his children. Marie and François took on the estate hand-in-hand. Under their parents' watchful eye, they devoted themselves to tending vines and winemaking. They focused their efforts on selecting parcel by parcel, doing minimal treatments, upgrading their cellar to make finer and finer wines while respecting family traditions. François tries hard to tend each parcel and variety respecting the "terroir" as much as possible, that alchemy nature provides us with, to fully express our grapes' full character. Reknowned late Rhône enologist Philippe Cambie consulted for the Domaine.

WINE NOTES

Vineyards: Sourced from estate owned vineyards across the appellation. Age of Vines: 60-80 years old. 100% de-stemmed depending on the vintage.

They use gentle extraction techniques, fermentation lasting about three weeks to one month preceded by a cold maceration. The must is then heated to around 28°C. Aging: The Grenache and Mourvedre are aged for 18 months in enamel-lined cement vats and stainless steel. Aging in used Bordeaux barriques is reserved for the Syrah to promote micro-oxygenation and give structure. To help retain lively aroma and flavor, our wines aren't filtered or fined.

They are very attached to "Tradition," our inheritance passed on from our parents and their parents before them for generations. This wine symbolizes their affection for Châteauneuf-du-Pape, their family and their obsession. It's made from a blend of mostly Grenache. Rich and powerful, it reflects its "terroir" with those black cherry notes typical of our appellation.

91 points, "More serious than the Premices, the 2012 Châteauneuf du Pape Tradition has additional structure and depth, with classic red and black fruits, leather, bouquet garni and spice aromas and flavors. Medium-bodied, nicely concentrated and layered, it has the house purity and texture while staying firmly grounded in the Southern Rhône." - Wine Advocate