



**IPO WINES**

## 2014 Domaine Giraud Châteauneuf-du-Pape "Les Gallimardes" Blanc

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

Vine age: 100 years old. Vineyards: From the Gallimardes, a single vineyard in the south of the appellation. Aging: In stainless steel except for Roussane which is aged in barrels for 6 months. Of the 8 hectares of old vines that Marie and François Giraud farm in Galimardes, a rocky and red clay soil on the road between the villages Châteauneuf-du-Pape and Sorgues, 1 hectare are white varieties – roughly equal parts Grenache Blanc, Clairette, Roussanne and Bourboulenc. Each variety is harvested exactly when it is ripe and is gently pressed into tank except the Roussanne which is fermented in French oak demi-muids. After 6 months of aging Marie assembles the final blend. Due to the age of the vines the exact blend changes from vintage to vintage as does the quantity of wine bottled. Ripe melon, pear and yellow apple fruit flavors are backed by fresh acidity and a honeysuckle note, lending contrast between the opulence and raciness.

### COUNTRY

France

### REGION

Rhône

### APPELLATION

Côtes-du-Rhône

### SOIL TYPE

Clay limestone, galets

### VARIETAL(S)

25% Bourboulenc

25% Roussanne

25% Clairette

25% Grenache Blanc

### FARMING

Organic

### WINEMAKER

Marie and François Giraud

