



DOMAINE GIRAUD

Côtes-du-Rhône Blanc Les Sables d'Arene

Domaine Giraud, established in 1974 by Pierre and Mireille, is a relatively young estate rooted in a rich viticultural heritage. Pierre, a sixth-generation winegrower from the village, traces his lineage to the venerable Armenier family through his mother, making him a cousin to Sophie and Catherine of Domaine Marcoux. Meanwhile, Mireille, born into the Buou family, hails from a lineage that once operated the local distillery in Châteauneuf-du-Pape, an integral part of the community for over a century. Although the distillery closed decades ago, its old building has found new purpose since 1981, serving as the cellars for Domaine Giraud.

Initially cultivating only 4 hectares of leased vineyards, the estate has gradually expanded to 30 hectares, primarily in Châteauneuf-du-Pape, with additional plots featuring 60-year-old Grenache, as well as leased vines of Mourvèdre and Syrah in Lirac. The vineyards cover diverse terroirs, notably the red clay and gravelly soils of Les Galimardes and Le Crau, along with vines in Les Terres Blanches (pale limestone) and Pignan (sand). François Giraud manages the vineyards organically, achieving certification (ECOCERT) in 2011. The meticulous manual work, from harvesting to sorting, ensures only the finest fruit reaches the cellar. Fermentation takes place in stainless steel tanks and various-sized concrete vats, with exception for Les Galimardes Blanc, where the Roussanne portion is fermented and aged in demi-muid. The reds, excluding Syrah, age in concrete tanks.

Les Sables d'Arene Côtes-du-Rhône Blanc comes from vineyards located in a sandy part of Lirac – the same vineyard where their Lirac Vieilles Vignes is sourced. A blend of Grenache Blanc and Clairette in roughly equal parts, it is a bright, clean and mineral-laden white wine that we look forward to tasting every year when we visit famille Giraud as it is the perfect accompaniment with Mireille's Blanquette de Veau.

ORIGIN

France

APPELLATION

Côtes-du-Rhône

SOIL

Sand

AGE OF VINES

30-50

ELEVATION

85 meters

VARIETIES

Grenache Blanc, Clairette

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, gentle pressing, fermentation in tank

AGING

Aged 6 months in tank (2/3) and neutral French oak barrels (1/3)

ACCOLADES

90 – 2022 Côtes du Rhône Blanc – Jeb Dunnuck

91 – 2017 Côtes du Rhône Blanc – Jeb Dunnuck

90 – 2016 Côtes du Rhône Blanc – Jeb Dunnuck

