



DOMAINE GIRAUD

Châteauneuf-du-Pape Blanc Les Galimardes

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.

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.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, galets

AGE OF VINES

50-100

ELEVATION

40 meters

VARIETIES

Grenache Blanc, Clairette, Roussanne, Bourboulenc

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested at night, direct gentle pressing, fermentation in demi-muids and stainless steel tanks

AGING

Roussanne 6 months in French oak, the rest 6 months in tank

ACCOLADES

93 – 2020 Les Galimardes Blanc – Wine Advocate

92 – 2020 Les Galimardes Blanc – Jeb Dunnuck

93 – 2019 Les Galimardes Blanc – Wine Spectator

