



DOMAINE GIRAUD

Châteauneuf-du-Pape 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.

Les Galimardes comes from old vines of Grenache and Syrah planted on clay limestone soils covered with galets in the lieu-dit of Les Gallimardes south of the village of Châteauneuf-du-Pape. Each variety is harvested and fermented separately – concrete tanks for the Grenache and 225L French oak barrels for the Syrah – before blending and bottling. Two important notes about this cuvée, in vintages where Grenache doesn't fare as well this cuvée is skipped so they can make the best Tradition possible, and the missing extra "l" in the cuvée is not a typo, just your typical French appellation rules and regulations...

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, galets

AGE OF VINES

100

ELEVATION

40 meters

VARIETIES

Grenache, Syrah

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, multiple tries and strict selection, destemmed, pre-fermentation maceration, fermented in tank

AGING

Grenache 18 months in concrete tank, Syrah 18 months in 225L French oak barrels

ACCOLADES

92-94+ – 2022 Les Galimardes – Jeb Dunnuck

93 – 2020 Les Galimardes – Wine Advocate

95 – 2020 Les Galimardes – Wine Spectator

