



DOMAINE GIRAUD

Châteauneuf-du-Pape Les Galimardes

Domaine Giraud was founded in 1974 by Pierre and Mireille Giraud. Pierre comes from a long line of vigneron and is a sixth-generation winegrower in the village. His mother was a member of the Armenier family, making Pierre a descendant of one of the oldest families in the village and a cousin to Sophie and Catherine at Domaine Marcoux. Mireille was born into the Buou family, which ran the local distillery in Châteauneuf-du-Pape – a vital part of the social and economic fabric of the community for over a century. The distillery closed several decades ago, but the building still survives on the outskirts of the village, re-purposed in 1981 to house Domaine Giraud’s cellars.

Beginning with only 4 hectares of leased vineyards, the estate has slowly grown to encompass 30 hectares, mostly in Châteauneuf-du-Pape with a small plot of 60-year-old Grenache and some leased vines of Mourvèdre & Syrah in Lirac. François is in charge of the farming at Domaine Giraud which has been certified organic (ECOCERT) since 2011. They tend several terroirs, most notably the red clay and gravelly soils of Les Galimardes and Le Crau, but they also have vines in Les Terres Blanches (pale limestone) and Pignan (sand). There is a high proportion of old vine Grenache throughout their holdings.

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

94 – 2020 Les Galimardes – Jeb Dunnuck

94-96 – 2020 Les Galimardes – Wine Advocate

95 – 2020 Les Galimardes – Wine Spectator

