



DOMAINE GIRAUD

Châteauneuf-du-Pape Les Grenaches de Pierre

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.

Named in honor of Pierre Giraud, the semi-retired father of Marie and François, Les Grenaches de Pierre is sourced from 100 year old vines of Grenache planted on sandy soils in the lieux-dits of Pignan, Mourre de Gaud and Charbonnières Est. It is fermented and aged entirely in concrete to preserve the vibrancy and freshness of these distinctive terroirs.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Sand

AGE OF VINES

100+

ELEVATION

60-100 meters

VARIETIES

Grenache

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, several tries with strict selection, destemmed, pre-fermentation cold maceration, fermented in concrete

AGING

18 months in concrete tanks

ACCOLADES

96 – 2020 Grenaches de Pierre – Jeb Dunnuck

95 – 2020 Grenaches de Pierre – Wine Advocate

95 – 2020 Grenaches de Pierre – Wine Spectator

