



# DOMAINE GIRAUD

## Lirac Les Sables d'Arene

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.

Once coming entirely from Grenache planted around 1950 in a sandy part of Lirac, the former Côtes-du-Rhône Les Sables d'Arene would be a standout Lirac if it wasn't for the fact that mono-varietal wines were not permitted according under current AOC rules. Starting with the 2018 vintage, Les Sables d'Arene is now officially a Lirac since an elderly and heirless neighbor in Lirac was so impressed with François organic farming that he has leased his old vines of Syrah and Mourvèdre to Domaine Giraud. Depending on yields Sables d'Arene is about 2/3 Grenache with the remainder equal parts Syrah and Mourvèdre. It retains its characteristic bright floral and bright cherry aromas with touches of bay laurel and peppery tannins.

### ORIGIN

France

### APELLATION

Lirac

### SOIL

Sand

### AGE OF VINES

65-75

### ELEVATION

85 meters

### VARIETIES

Grenache, Mourvèdre, Syrah

### FARMING

Certified organic (ECOCERT)

### FERMENTATION

Hand harvested, destemmed, fermented in concrete tanks

### AGING

Aged 6 months in concrete (2/3) and neutral French oak demi-muids (1/3)

### ACCOLADES

91 – 2020 Lirac Les Sables d'Arene – Jeb Dunnuck

90-92 – 2020 Lirac Les Sables d'Arene – Wine Advocate

92 – 2019 Lirac Les Sables d'Arene – Wine Advocate

