



DOMAINE GIRAUD

Lirac Les Sables d'Arene

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.

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.

ACCOLADES

93 – 2021 Lirac Les Sables d'Arene – James Suckling

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

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

ORIGIN

France

APPELLATION

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)

