



DOMAINE GIRAUD

Châteauneuf-du-Pape Prémices

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.

With their elastic definition of young vines, the Giraud siblings have segregated their more youthful Grenache vines (anything up to 50 years old!) from Les Galimardes, Le Crau, Les Terres Blanches and Pignan and vinify them separately to make Prémices. A bright and forward style of Châteauneuf, it is immediately accessible but with surprising depth and concentration. When there has been growing criticism that the best estates in the region are robbing their basic bottlings so they can make luxury cuvées, it is a refreshing change of pace to see the opposite approach done so successfully.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, galets, sand

AGE OF VINES

10-50

ELEVATION

40-110 meters

VARIETIES

Grenache

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, fermented in concrete vats, 21-28 day maceration

AGING

Aged 10 months in concrete (2/3) and neutral French oak barrels (1/3)

ACCOLADES

92 – 2015 Les Prémices – Wine Advocate

91 – 2013 Les Prémices – Wine Spectator

93 – 2012 Les Prémices – Wine Spectator

