DOMAINE GIRAUD

Châteauneuf-du-Pape Tradition

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.

The Tradition from Domaine Giraud comes from vineyards in the southern part of Châteauneuf-du-Pape (Les Gallimardes & La Crau) famous for its red clay soils and galets. From vines ranging in age from 50–80 years old, the blend is nearly 2/3 Grenache followed by Syrah and small amount of Mourvedre. It is fermented in concrete and stainless steel tanks and while the Mourvedre and Grenache rests in concrete, the Syrah is aged in French oak barrels.

ORIGIN
France

APPELLATION
Châteauneuf-du-Pape

SOIL
Clay limestone, galets

AGE OF VINES
60-80

ELEVATION
40-110 meters

VARIETIES
Grenache, Syrah, Mourvedre

FARMING
Certified organic (ECOCERT)

FERMENTATION
Hand harvested, destemmed, short pre-fermentation maceration, fermentation in concrete and stainless steel tanks, 21 day maceration

AGING
Grenache & Mourvedre 18 months in concrete tanks, Syrah 18 months in French oak barrels

ACCOLADES

91-93 – 2022 Châteauneuf Tradition – Jeb Dunnuck

91 – 2021 Châteauneuf Tradition – Decanter

90 – 2021 Châteauneuf Tradition – Jeb Dunnuck