



DOMAINE GIRAUD

Châteauneuf-du-Pape Tradition

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, repurposed 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.

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, Mourvèdre

FARMING

Certified organic (ECOCERT)

FERMENTATION

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

AGING

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

ACCOLADES

92 – 2018 Châteauneuf Tradition – Wine Advocate

93 – 2017 Châteauneuf Tradition – Wine Advocate

95 – 2016 Châteauneuf Tradition – Jeb Dunnuck

