



DOMAINE GRAND'COUR

Auxerrois

As a young adult, Jean-Pierre Pellegrin studied archeology but returned to Peissy to take over his family's vineyards just a few years shy of his 30th birthday. With his return Jean-Pierre began the transition of the property from that of grape grower, to a full-fledged domaine. In the process he has expanded his family's holdings, renovated old sites and planted new grape varieties on the gentle slopes surrounding his hometown. Domaine Grand'Cour is located in AOC Geneva and entirely within Mandement – the largest sub-zone of the appellation located on the right (northwest) bank of the Rhône river. The soils of AOC Geneva were formed by a repeated cycle of glaciation, lake sedimentation and glacial flooding. The bedrock of much of the region is Jurassic limestone of a similar type and age to that found in the Jura and Côte d'Or but covered by a layer of rocky molasse and sedimentary soils.

ORIGIN

Switzerland

APPELLATION

Genève

SOIL

Glacial molasse over Jurassic limestone

AGE OF VINES

20

ELEVATION

450 meters

VARIETIES

Auxerrois

FARMING

Sustainable

FERMENTATION

*Hand harvested, whole cluster pressing,
natural yeast fermentation in concrete*

AGING

6 months in concrete eggs

Farming at Domaine Grand'Cour is non-interventionist. Natural products are used to treat the vines and soils. Weeding and mowing between the rows is performed rather than disturbing the top soils, as this encourages better root development of the vines. The vineyards are worked by hand including harvest – a lengthy process conducted in several passes for each site and variety. All these efforts ensure that only healthy and evenly ripe clusters reach the cellar which is fitted with tronconic stainless steel fermenters, enamel-lined tanks, amphorae, and various sizes and ages of French oak barrels. While it seems clichéd to compare a Swiss vigneron to a watchmaker, it is in fact Jean-Pierre's nickname as he carefully selects different aging vessels for each variety and parcel.

Auxerrois is a full sibling of Chardonnay, sharing the same parents, Gouais and Pinot Noir. Confusingly, the name has nothing to do with the ancient town of Auxerre in the Yonne. Instead, it is speculated to have originated in Alsace-Lorraine, where it is widely planted, and from there, it spread to Luxembourg, Baden, and Switzerland. Viewed as a relatively neutral grape variety when yields are too high, with strict farming, it yields wines with a rich texture where orchard fruit flavors mingle with citrus aromas. With age, much like Chardonnay, it takes on a nougaty quality. Jean-Pierre Pellegrin makes a textbook example with subtle density paired with sweet citrus acidity.

