



GRANITE PROJECT

Granite

In hindsight, we never set out to create the Granite Project. When Eric Solomon teamed up with Dani Landi and Fernando Garcia to create Granito del Cadalso, we thought it was a stand-alone custom cuvée. Randomly or by luck, additional collaborations with talented winemakers followed suit – a País from Itata in partnership with Marcelo Retamal and a Beaujolais-Villages with Marine Descombe and Kevin Jandard. The one thing they had in common was their origins in granitic soils. These terroirs have been relatively overlooked by terroiristas despite Granite being one of the earth’s most ancient and prevalent building blocks. Having its origins deep underground as magma that slowly cooled and crystallized under pressure, it is composed of large crystals of quartz, feldspar, and silica. As granite weathers when exposed to water, it breaks down into sandy clay soils rich in mineral nutrients ideally suited for cultivating vines. The resultant wines, despite the variety, reveal a combination of weightless density and a soaring floral minerality.

It was in 2022 when the Granite Project came into focus while tasting with Kevin Jandard and Marine Descombe in Beaujolais. Having made remarkable changes over the course of a decade to their century-old négoce house, Famille Descombe, we tasted several vintages of Kevin and Marine’s Beaujolais Village. Having implemented regenerative agriculture overseen by Kevin and Marine’s brother François, each vintage became increasingly more complex, with the classic cherry fruit of Gamay growing in greater balance to more noticeable mineral refinement. The 2022 tasted out of concrete tanks was the best out of the lineup, and Eric immediately set about creating a blend with Kevin and Marine. Sourced from granitic and sandy soils, the cuvée name was obvious – Granite.

ORIGIN

France

APPELLATION

Beaujolais-Villages

SOIL

Granite, sand

AGE OF VINES

65

ELEVATION

250 Meters

VARIETIES

Gamay

FARMING

Sustainable

FERMENTATION

*Semi carbonic maceration, native yeasts,
no sulfites*

AGING

10 months in concrete tanks, vegan

