

# DOMAINE GIACHINO

## BLACK GIAC



### VITI/VINI

Hand harvest, de-stemmed, and following a natural fermentation in 20 year old 60hl barrels, 20 day maceration, gently handled to minimize extraction. Matured in stainless steel for 8-14 months. Unfined and unfiltered. Minimal SO2 just prior to bottling.

### PRODUCER

Domaine Giachino is comprised of 15 hectares of organically and biodynamically farmed vines, stunningly located in the heart of Chartreuse regional park on the slopes of Mount Granier. Frederic took over for his grandfather in 1988 and was later joined by his brothers David and Clement. The small estate has grown organically, with some of its vines coming from the Prieure St. Christophe, which had been tended by the legendary Michel Grisard. Giachino actually earned the right to these vines by winning a contest held by Grisard. This victory was a testament to the brothers' talent. All are deeply committed to the land and drawing out the authenticity of the region.

**PRODUCER** Domaine Giachino

**WINEMAKER** Frederic, David and Clement Giachino

**COUNTRY/REGION** Savoie

**GRAPE VARIETY** Mondeuse

**SOIL** Limestone, clay and chalk

**AGE OF VINES** Initial planting 1989

**PRODUCTION** 13,000 bottles

