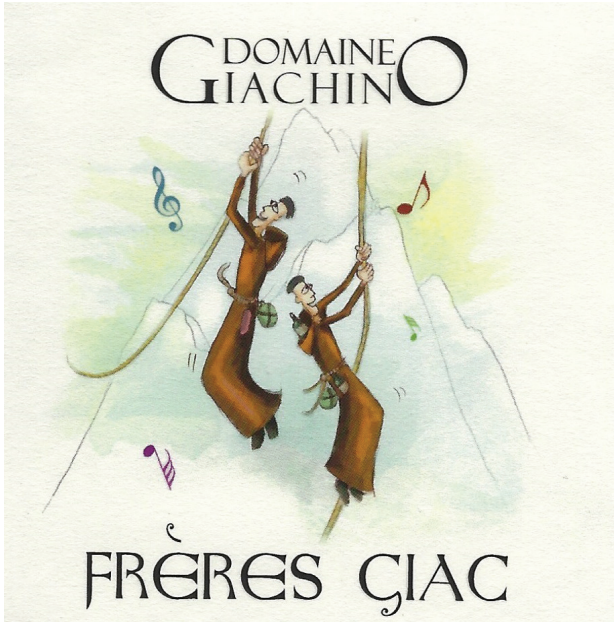


DOMAINE GIACHINO

FRERES GIAC



VITI/VINI

Hand harvest, de-stemmed, and following a natural fermentation in stainless steel, 10 day maceration, gently handled to minimize extraction. 6 months maturation in stainless steel. Unfined and lightly filtered. 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 Etraire de la Duy & Gamay

SOIL Limestone, clay and chalk

AGE OF VINES Initial planting 1989

PRODUCTION 5,000 bottles

