

DOMAINE GIACHINO

MONFARINA



VITI/VINI

Hand harvest, whole bunch pressed, and following a natural fermentation in stainless steel. 7-10 months on lees. 9 months maturation on stainless steel. Lightly fined and 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 Jacquere, Mondeuse Blanc, Verdesse

SOIL Limestone, clay and chalk

AGE OF VINES Initial planting 1989

PRODUCTION 15,000 bottles

