

## Domaine Jérôme Gradassi Châteauneuf-du-Pape

### ABOUT THE ESTATE

- After a successful career as a Michelin-starred chef and restaurateur, Jérôme Gradassi decided to return to Châteauneuf-du-Pape in 2004 as a winemaker, taking over land once owned by his grandfather.
- Self taught, he takes a natural approach to his craft, producing classic wines from the appellation.
- In the cellar, whole bunch fermentation is used, along with indigenous yeast and no acidification or chaptalization. Sulfur is kept to a minimum.
- All work in the cellar is done by hand and gravity, eschewing technology or modern oenological techniques.
- This tiny, five-hectare estate is producing extraordinary wines that show a beautifully balanced restraint and are made to pair with food.

### APPELLATION

Châteauneuf-du-Pape

### SUB-REGION

Southern Rhône

### GRAPE VARIETY

80% Grenache, 20% Mourvèdre

### FARMING

Sustainable, Organic, Vegan

### SOIL

Sand and clay, with some galets rous

### VINEYARDS & VITICULTURE

Founded in 1930, this is a small estate of five hectares that is divided into six parcels located in the lieux-dits of Palastor, Bois Dauphin, and Cabriere, in Orange. The northerly situation and cooler climate allows for more elegant and aromatic wines, and is less prone to drought. Farmed organically with no fertilizers, pesticides, or weed killers used. 400 feet elevation.

### HARVEST & VINIFICATION

Whole bunch fermentation in cement tanks using indigenous yeasts. Macerated for four weeks using manual punchdowns. Aged for 10 months in used barrels, between 4-10 years old.

### ALCOHOL BY VOLUME

14.5

### PACK SIZE

12x750mL

