MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Jérôme Gradassi

Châteauneuf-du-Pape Blanc



ABOUT THE ESTATE

- After a successful career as a Michelin-starred chef and restauranteur, 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
100% Clairette Rose

FARMING
Sustainable, Organic, Vegan

SOIL
Sand and clay, with some galets roules

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. The Clairette is coplanted with the Grenache Blanc and Jérôme sorts it out.

HARVEST & VINIFICATION
Hand harvested. Native yeast fermentation in barriques. No malolactic fermentation. Ten months aging in stainless steel tank.

ALCOHOL BY VOLUME
14.0

PACK SIZE
6x750mL