MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Jérôme Gradassi

Châteauneuf-du-Pape



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
80% Grenache, 20% Mourvèdre

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.

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