

Dom. des Grabottes 2019 "Les Grabottines"

WineWise Code	FGR-GRA19
Country	France
Region	Beaujolais
Color/Style	Red
Farming Practices	Organic
Varieties	Gamay
ABV	13.5
Residual Sugar	1.02
Acidity	3.09
Case Size	12x750
Pricing	Discountable
Maceration	12 days Semi-Carbonic
Pumpover/Punchdown	light pumpover
Destemming	Whole Cluster
Fermentation Vessel	Steel vat
Fermentation Duration	12 days
Aging Method	Steel vat
Aging Duration (months)	8-10 months
Filtered	Yes
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	on 2nd lees (one racking before)
Malolactic	Yes
Added Sulfur	Yes, 25 mg/L
Soil Type	Granite
Elevation (meters)	205
Vineyard Aspect	Northwest
Vine Age	8
Yields (hl/ha)	5
Vine Training	Pruning Gobelet
Picking	Hand-harvested

Notes from the producer:

John began his professional career as a chef in 2005. Passionate about wines and winemaking from the very start, he decided to make a career change to work as a wine merchant in 2011. In 2014, he felt the need to get closer to the vineyard and went back to study an advanced technician's certificate in winemaking in Mâcon-Davayé (Burgundy). Since 2015, he has started his own wine estate, located in the Lyon wine region

The Domaine des Grabottes was created in 2015 by Jonathan Garnier, a young independent winemaker [graduated from Macon Davayé in 2015, Burgundy]. From a surface area of 1.2 Ha at start, it has since expanded to 5 Ha. Since the creation of the estate, the vines have been worked according to the principles of organic farming, without the use of synthetic chemical, with weeding carried out solely by working the soil. The vineyard is therefore currently transitioning to organic labelling and only a few parcels are not integrated in this process yet. Interested by biodynamic agriculture, Jonathan Garnier began testing this method in 2016 before generalizing the practices across the whole vineyard in 2017. He follows the principles of biodynamism and could enter a certification process in the mid- to long-term, but does not plan to do so at this stage, as the vineyard is still recent.



WineWise Notes:

It is unusual for a young vigneron to deliberately wait some years before releasing his wines to the market, but such is Jonathan's confidence that that is exactly what he chooses to do. This is no easy pleaser, but a serious and subtle wine that swells with aeration and unveils an insinuating core of pure, liquorous fruit that is firmly bolstered by a mineral bedrock. This is Gamay for thinking people.

Former chef Jonathan Garnier decided in 2015 to return to the region of his childhood and establish a small domaine, which today extends to all of four hectares. Lyon, of course, is known as France's gastronomic capital, but the wine appellation around it is hardly known outside the area. Being close to Beaujolais, it is no surprise that the dominant grapes are Gamay, Aligoté and Chardonnay. But Jonathan's vines are actually closer to Vienne than to Mâcon. Consequently, the expression of Gamay is really quite singular, and offers a fascinating counterpoint to the more familiar profiles of the famed Beaujolais crus.

