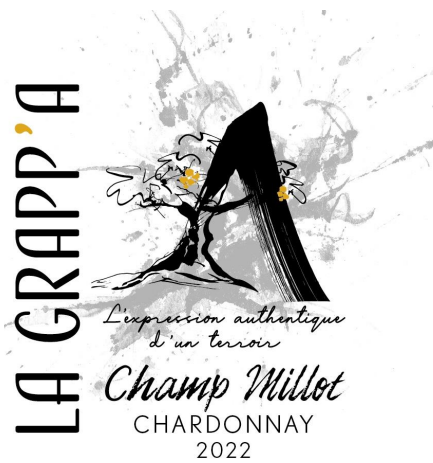




Domaine la Grapp'a
"Champ Millot"

Winery: Domaine la Grapp'a
Vigneron: Parla Aurelie and Julien Maublanc
Appellation: Cotes du Jura
Location: Builly (commune)

History of Domaine:

The very first vintage for Domaine La Grapp'a of the Jura was 2021, the domaine was started by Parla Aurélie and Maublanc Julien when they settled in Arbois. On the property they are using only organic and biodynamic farming methods on 4.5 hectares. The parcels are made up of Pinot Noir, old Chardonnay, Trousseau, and Poulsard. While they would like to expand the vineyard, they plan to keep the property at 10 hectares.

Their VAT room is set up to make the best wines possible, and they utilize a 16th century cellar for aging. Right now they do purchase some negoce grapes from two producers: one in Roussillon and the other in Alba la Romaine.

Cuvée: "Champ Millot"

Grape Variety: 100% Chardonnay

Vineyard: Red Triassic Marl & Dolomite (ECOCERT & Demeter vines)

Vinification:

Grapes are hand-harvested and individually selected. Vineyard is organic with biodynamic methods in place for maintaining the vines and soil. The viticulture is also organic and follows biodynamic philosophies, using native yeasts only. Fermentation with native yeasts only. Grapes are whole-bunch pressed and aged for 2 years. 75% is in 400L barrels and 25% is in terracotta amphoras. Wine is unfiltered.