jeffrey alperti SELECTIONS



Domaine des Rutissons
Mes P'tits Gars

Winery: Domaine des Rutissons
Vigneron: Laurent Fondimare and Wilfried Debroize
Appellation: IGP Isère, Coteaux du Grésivaudan
Location: Isere

History of Domaine:

After studying agriculture and winemaking in Bordeaux, Laurent Fondimare moved to Isère to work in the agricultural real estate sector while waiting for the right opportunity to begin his next winemaking chapter. That opportunity came in 2010, when local winemaker and family friend Michel Bozonat offered Laurent a hectare of old vine Verdesse, situated within a diverse polycultural farm that included walnut trees, corn, and cows. After five years of slowly building his estate, Laurent recruited the assistance of his close friend Wilfrid Debroize. Augmented by the support of fellow winemakers in the region and their local community, they were able to build a suitable cellar for themselves. The Giachinos, for instance, supported the upcoming estate by offering up small plots of Gamay.

Today, Domaine des Rutissons 'holdings span five hectares spread over seven small plots. They are committed to preserving the many local grape varieties such as Verdesse, Jacquère, Viognier, Gamay, Mondeuse, Persan, Peloursin, Etraire de la Lui, Alicante among others. The domaine is certified organic, picks all grapes by hand, exclusively uses native yeasts during fermentation, and keeps sulfur levels to an absolute minimum.

Cuvée: Mes P'tits Gars

Grape Variety:
100% Gamay (60 year-old vines) from a single 0.40ha plot on the hillside of Mont Granier.

Vineyard:
Sandy loam

Vinification:
All grapes are harvested by hand. 75% of the grapes are left whole cluster; the remaining grapes are destemmed. Fermentation *en cuve* using native yeasts only. The wine then ages for 4 months *en cuve* before being bottled without fining or filtration. Minimal SO2.