

Winery: Domaine Giachino
Vigneron: Frédéric, David, and Clément Giachino
Appellation: Vin de Savoie AOP
Location: Savoie

History of Domaine:

After completing a course in Beaune, Frédéric Giachino took over his grandfather's 1.5ha mixed farm a stone's throw from Col du Granier in 1988. Frédéric's childhood summers are imprinted with the memory of the Jacquère that grew alongside grazing animals; it only felt natural to Frédéric to begin his work on this very farm, even dismissing his own grandfather's concern for starting a domaine due to Jacquère's second-rate reputation at the time.

The years that followed saw Frédéric slowly add to his holdings in the area while working for Jean-François Thomassin. Beginning to question some of the farming and cellar practices he was taught in school, Frédéric shifted his philosophy to lutte raisonnée in 2004. While the wines themselves were awarded various accolades and scores, Frédéric nevertheless felt an urgency to evolve his farming practices even further and committed to organics. He received certification (AB) in 2006. He also brought in his brother David—who was working as an oenologist for Oeno Conseil at the time—to work with him during this important chapter of Domaine Giachino's history. Frédéric's son Clément joined the domaine in 2015 and has been closely overseeing biodynamic conversation in the vineyards.

Spanning 15ha in all, the Giachinos' holdings span from all over the Savoie (Aprmont, Les Marches, Chaptareillan) and include many grape varieties. In addition to the Jacquère that David first started working with in 1989, the domaine now works with Altesse, Verdesse, Mondeuse Blanche, Persan, Gamay, Etraire de la Dui, among other varieties. All grapes are picked by hand, only native yeasts are used during fermentation, and SO2 additions are only used when deemed absolutely necessary. AB and Demeter certified.

Cuvée: Black Giac

Grape Variety: 100% Mondeuse (50-year old vines)

Vineyard: Clay-limestone. This plot sits on the foothills of Mt. Granier.

Exposure: South-Eastern

Vinification:

All grapes are picked by hand. Grapes are left whole cluster and undergo a 2 week maceration before gentle pressing and aging in old oak barrels. After a primary fermentation using native yeasts only, the wine proceeds to age in a fiberglass tank for ten months. Lightly filtered. Tiny dose of SO2 just before bottling.