



Domaine Partagé
Resilience

Winery: Domaine Partagé

Vigneron: Gilles Berlioz

Appellation: Chignin Bergeron AOP

Location: Les Chateaux (parcel)

History of Domaine:

Gilles's entry to winemaking began as a child, when he would travel to Chignin from Chambéry to help his father farm his 0.8ha of vines. As an adult, Gilles worked as a builder and landscapist for a number of years while slowly adding to his leased-holdings until he reached 7 hectares. Gilles was very unhappy with the wines that he was producing early on—using conventional farming methods, chemical treatments, a tractor—and he set out in the late 1990s to reduce his yield greatly, and adopt organic and biodynamic practices. He reduced his yield to 5 hectares, began working the vines entirely by hand (and with the help of his horse), eschewed the use of herbicides and pesticides in the vineyard. Gilles' work in the cellar has also evolved: by 2006 Gilles had stopped using old oak to age his wines, electing for fiberglass tanks and eggs instead.

Cuvée: Resilience

Grape Variety:

100% Roussanne (24 year-old vines) from one specific plot located within the lieut-dit "Les Châteaux."

Vineyard: Limestone, clay

Exposure: Southern

Vinification:

Grapes are harvested by hand. Grapes are left whole-cluster and undergo a fifteen day maceration before a gentle pressing. Fermentation in fiberglass tanks using native yeasts only. Elevage in fiberglass tanks and eggs *sur lie* before being bottled unfined and unfiltered according to the lunar cycle. Minimal (19mg/l) SO₂.

Following the heatwave of Mid-August 2023, Domaine Partagé's production was down 40%. They lost $\frac{2}{3}$ of their Roussannes from the "Les Châteaux." While production was very low, the quality of the juice was high. In lieu of their three Roussanne cuvées (Les Filles, Les Fripons, and Les Christine) Domaine Partagé made just one cuvée "Resilience."