

the wine trust

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Domaine Jean-Charles Girard-Madoux

Owner: Jean-Charles Girard-Madoux

Country: France

Region: Savoie

Founded: 2006

Annual Production: 4,000cs

Description: Jean-Charles Girard-Madoux founded his eponymous domaine in 2006, after repurchasing vineyards once owned by his grandfather. Hailed as an emerging star by the prestigious French magazine Guide Hachette and featured in Lettie Teague's Wall Street Journal wine column, the domaine has quickly become a reference point producer of native Savoyard varietals such as Jacquere and Mondeuse.

Wine Notes – 2020 Girard-Madoux Chignin (Jacquere)

Made from 40-70 year old vines, Girard-Madoux's 100% Jacquere Chignin is balanced between Savoie's natural stony minerality and a spritzy, creamy mouthfeel with lively tropical fruits and citrus. Jean-Charles' southwest-facing Chignin vineyards are planted on steep limestone and limestone scree slopes which create a warm microclimate that is unusual for Savoie and lend the wine a breadth and generosity that is missing from less renowned neighboring appellations. Entirely hand-made, both by choice and necessity given the extreme vineyard conditions (50% slopes in some cases), this low alcohol, high acid beauty is a classic Savoyard bottling and is a versatile wine that is an excellent substitute for Sauvignon Blanc-based bottlings.

Technical Specifications

Varietal Composition:	100% Jacquere
Vineyard Region:	AOP Savoie – Chignin, "Les Grandsvins" lieu-dit
Vine Age / Density:	40-70 years / 8000 vines per hectare
Production Volume:	1,650 cases
Vineyard Characteristics:	Limestone, marl, scree with south-west exposure on steep slopes (up to 50% slopes)
Wine-Making / Vinification:	Native yeasts, hand-harvested grapes, 100% whole-cluster Two month temperature-controlled fermentation using native yeast, one month lees contact in 30HL INOX stainless steel tanks Two months aging in stainless steel followed by two months bottle aging, filtered, unfined
Alcohol / Volume:	11.5%
Acidity:	4.3
pH:	3.25
Residual Sugar:	4.0 g/l