



## **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 – 2018 Girard-Madoux Gamay

Made from 60 year old vines, Girard-Madoux's Gamay is a beautiful and rare rendition of the primary cultivar of Beaujolais. Gamay is neither native to Savoie nor planted on a frequent basis, but with Jean-Charles' prior experience both in university and as a winemaker in Burgundy and Beaujolais, he has a particular affinity for this increasingly popular varietal. His south-facing vineyards are planted on steep schist and limestone marl slopes. The slope provides optimal drainage, sun exposure and creates a warm microclimate that enables the grapes to ripen fully. Jean-Charles uses 100% whole clusters along with indigenous yeasts and ferments and ages in stainless steel to preserve the freshness, minerality and voluptuous fruit profile. This is a classic Gamay bottling that can stand toe-to-toe with the better wines of Beaujolais.

## **Technical Specifications**

Varietal Composition: 100% Gamay
Vineyard Region: AOP Savoie
Vine Age / Yields: 60 years
Production Volume: 350 cases

**Vineyard Characteristics:** Limestone marl and schist with south-facing exposure on steep

slopes

Wine-Making / Vinification: Native yeasts, hand-harvested grapes, 100% whole-cluster pressed

12-day temperature-controlled fermentation in 50HL stainless steel,

6 month aging in 25HL INOX stainless steel tanks

Filtered, unfined

Alcohol / Volume: 12.5%
Acidity: 3.36
pH: 3.44
Residual Sugar: 1.0 q/l