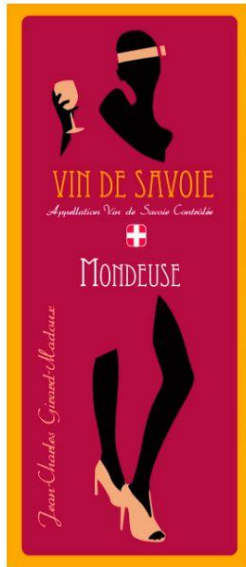


# the wine trust

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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 – 2018 Girard-Madoux Mondeuse VV

Girard-Madoux's Mondeuse Vieilles Vignes is produced from 50 year old vines perched on vertiginous slopes (30-60%) near the village of Chignin, just south of Geneva, Switzerland. Made from hand-harvested Mondeuse grapes (a unique Savoyard varietal) and whole-cluster fermented using native yeasts, this beautiful low alcohol red features high-toned cherry flavors and spiciness, mild tannins and firm acidity that bears more than a passing resemblance to Syrah, its distant relative and near-neighbor. 2018 was an excellent year in Savoie with excellent ripeness and depth.

## Technical Specifications

<b>Varietal Composition:</b>	100% Mondeuse
<b>Vineyard Region:</b>	AOP Savoie, "Les Grandsvins" lieu-dit
<b>Vine Age / Density:</b>	50 years / 8000 vines / hectare
<b>Production Volume:</b>	900 cases / year
<b>Vineyard Characteristics:</b>	Limestone, marl and scree on steep slopes (up to 40% slopes) with south-west exposure
<b>Wine-Making / Vinification:</b>	Native yeast, hand-harvested grapes, 15-day 100% whole-cluster maceration One month temperature-controlled fermentation, 8 months aging in 40hl INOX stainless steel tanks, not fully filled, filtered 4 months bottle age prior to release
<b>Alcohol / Volume:</b>	12.5%
<b>Acidity:</b>	2.43 g/l
<b>pH:</b>	3.86
<b>Residual Sugar:</b>	1.0 g/l