

FABRICE DODANE VDF Red 'G.G' 2021

Provenance:

Arbois, Jura

02

Grape Variety:

100% Gamay

03

04

Pairing:

Charcuterie, roast chicken and pork and charcoaled rib eye

Serving:

Temperature: 15°C





Vineyard Cultivation:

Domaine de Saint Pierre is the epitome of a top flight Jura Domaine. Fully Owned since 2011 by the charismatic and pragmatic Fabrice Dodane, the tiny six hectares of vineyards are ideally located in the appellation Arbois in villages such as Vadans, Mathenay, Arbois and Pupillin. The vineyards have been farmed organically since 2002 with biodynamic practices being implemented right after. The vines were planted in 1985 to 1995.



Vinification:

14 days maceration with the skins in open vats, partly whole clusters, before gentle pressing and continuousl fermentation. Aged for 11 months in old oak barrels and stainless-steel tanks before bottling. The grapes in this cuvée were bought from a friend that works biodynamically to cover the loss he has suffered during the past 7 years.







Tasting Notes:

The finesse and delicacy is immediately noticeable, light fruity and delicate, with soft berry fruit and filigree spice, the GG is downright dancing and animating, crystal clear and vibrant, no kitsch, pure juiciness and berry delight. Light-footed and juicy on the palate, the acidity brings ingenious freshness, the tannin is subtle and light berry fruit also dominates on the palate.



Soil Type:

Granite, from Beaujolais



Method:

Organic



Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238

Trade Portal

www.closcachet.com.au Instagram: @closcachet

