

Domaine des Grabottes

Grabottines*



The Domaine des Grabottes was created in 2015 by Jonathan Garnier, a young independent winemaker.

From a surface area of 1.2 Ha at start, it has since expanded to 4 Ha.

Since the creation of the estate, the vines have been worked according to the principles of organic farming, without the use of synthetic chemical, with weeding carried out solely by working the soil. The vineyard is therefore currently transitioning to organic labelling and only a few parcels are not integrated in this process yet. Interested by biodynamic agriculture, Jonathan Garnier began testing this method in 2016 before generalizing the practices across the whole vineyard in 2017.

As he works alone on the estate, Jonathan preferred to keep a reasonable surface of vines so that he could manage them accurately and avoid excessive mechanization. He tries to make as few tractor passages as possible in order to limit soil settlement and respect biodiversity. The health of the vineyards comes first, in order to obtain grapes of the best quality.

As far as grape varieties are concerned, the black Gamay with white juice is the only one used for the production of red wines. Most of the vines of this variety were planted in the 50s and 70s, guaranteeing a mature and high-quality plot. The white wines are produced in very small quantities, with grape varieties Chardonnay and Aligoté from younger vines, planted in the 80s. Jonathan plans to develop Chardonnay's plantations with mass selection, in order to develop the white plot of the estate.

Appellation : Côteaux du Lyonnais

Wine region : Rhône



Gamay



Light SO₂
addition



Organic farming
Biodynamic farming
no label yet

VINEYARD

VINIFICATION

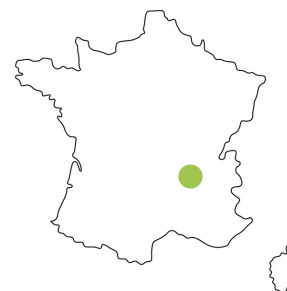
AGEING

TOTALSIZE: 4 ha
PLOT: 2 ha Village de Taluyers
ASPECT: N - W
AVERAGE AGE OF THE VINES: 50 years old
SOILS: Granitic soil
YIELD: 25hl/ha an average year
PRUNING: Guyot poulard & cordon
DENSITY: 5000 pieds/ha
CULTURAL METHOD:
Earthing-up of the vines in winter
Dehilling at spring
Scratching the ground 2 to 3 times in the season
TREATMENTS:
Only Bordeaux mixture and sulfur
HARVEST: Hand-picked

DESTEMMING: No
VATTING: Fiber glass tank
MACERATION: 10-12 days
PRESS: Horizontal press
FERMENTATIONS:
Natural yeasts

VESSEL: Concrete
LENGHT: 12 months
FINING: No
SO₂ ADDITION: 35mg/l total

*Grabotte means in the local dialect from Lyon region : "Boy" or "the youngest from boy from the family".



GREEN CORK



Domaine des Grabottes

Jonathan Garnier

Before this winegrower's adventure, Jonathan spent ten years in the beautiful Michelin stars restaurants of France (as a second in the kitchen), then after a short experience as a wine merchant, he will turn to the land.

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The vines are divided over 3 sites in the South-West of Lyon, with two terroirs which are very characteristic. In the municipality of Taluyers, located on the foothills of the Monts du Lyonnais, themselves on the eastern edge of the Massif Central, you find granite and gneiss soils, particularly draining, which brings fruit, finesse and balance to the wines. The other plots, distributed over two other municipalities, are located mostly on ice moraines, with deeper, clay-loam soils, containing a large quantity of rolled pebbles, which gives more density and structure to the wines.

As he works alone on the estate, Jonathan preferred to keep a reasonable surface of vines so that he could manage them accurately and avoid excessive mechanization. He tries to make as few tractor passages as possible in order to limit soil settlement and respect biodiversity. The health of the vineyards comes first, in order to obtain grapes of the best quality. This allows in turn to harvest them manually, to respect the integrity of the bunch of grapes and then vinify them in whole bunches, a signature technique of the estate.

As far as grape varieties are concerned, the black Gamay with white juice is the only one used for the production of red wines. Most of the vines of this variety were planted in the 50s and 70s, guaranteeing a mature and high-quality plot. The white wines are produced in very small quantities, with grape varieties Chardonnay and Aligoté from younger vines, planted in the 80s. Jonathan plans to develop Chardonnay's plantations with mass selection, in order to develop the white plot of the estate.

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FRANCE



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