

Domaine de La Grosse Pierre Chiroubles red 2023



Product price:

€108.00

Product features:

Area: BEAUJOLAIS

Winemaker: Pauline PASSOT

Vintage: 2023

Appellation: Chiroubles

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 91/100

Wine Advocate (Parker): 90/100

Cépage dominant: gamay

Product short description:

91/100 RVF. Pauline Passot was a sommelier in one of the largest restaurants in Lyon... then she succumbed to a return to her family roots. Today, with her exceptional terroirs, she outrageously dominates her AOP and captivates us as much with her talent as with her dynamism. A huge future for Grosse Pierre (it reminds one of Basque strength competitions ;-)) and the entire appellation that she is elevating... by the rope!

Product description:

PRESENTATION OF DOMAINE de la grosse pierre
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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La Revue du Vin de France - May 2025 - Special Edition Collection No. 3 : 91/100. *"Pauline Passot confirms to be one of the driving forces of Chiroubles. There is a technical mastery, without falling into a clinical style, quite the opposite: whole-cluster harvest, low SO2, indigenous yeasts. The result is delicious, both spontaneous and deep."*

The Robert Parker's Wine Advocate (K. Wells, March 2025) : **90/100**. *The 2023 Chiroubles La Grosse Pierre offers vibrant aromas of red and black cherries interwoven with delicate floral tones and vine smoke. Medium to full-bodied and with bright acidity, it delivers a juicy fruit-infused palate. The wine has an open-weave structure of tannins, lending a fluid, elegant mouthfeel. This is highly recommended for those who appreciate a more refined expression in their ready-to-drink Beaujolais selections. DRINK DATE 2025-2030.*

Technical sheet written by the domaine :

IDENTIFICATION

Appellation : Chiroubles

Lieu-dit : La Grosse Pierre

Grape variety : 100% gamay noir à jus blanc

VINEYARD

Exposure : East

Altitude : 350m

Soil : Decomposed granite on deep soil

Age of vines : 50 years

Area : 4ha

Planting density : 9000 vines/ha

Certified Organic Farming since 2019 / FR-BIO-01

VINIFICATION

Natural start of alcoholic fermentation thanks to indigenous yeasts

Vinification without SO2

12 days in infusion with a small pump-over per day by gravity

Temperature control below 25°C

Malolactic Fermentation: 100%

AGING

8 months in stainless steel and concrete tanks

No racking

Neither fined nor filtered