

DOMAINE DE FA (A&M GRAILLOT)

BEAUJOLAIS · FRANCE



ANTOINE & MAXIME
GRAILLOT

Alain Graillet was forty-one years old and working as an electrochemical engineer for pharmaceutical companies when he decided, in 1985, to make wine instead. He had no vineyard, no training, and no family connection to the trade. Within a decade, he had single-handedly transformed the reputation of Crozes-Hermitage. Seven times his wines appeared on Wine Spectator's Top 100. He

learned from Jacques Seysses at Domaine Dujac, from Gérard Chave, from Auguste Clape – the Northern Rhône's deepest lineage, absorbed by an outsider.

Antoine and Maxime Graillet took different paths from the same starting point. Maxime stayed in the Northern Rhône to oversee the family estates. Antoine wandered. But in 2013, the brothers converged on an idea: buy land in Beaujolais, where old-vine Gamay on granite was still undervalued, and apply the discipline their father had taught them.

They purchased parcels in Fleurie and Saint-Amour – roughly eight hectares total. Five in Saint-Amour, where forty-year-old vines sit on stony granite topsoil. Three in Fleurie, on the pink granite slopes that give the cru its lift. A plot in Leynes adds Chardonnay from granite-clay-limestone soils above 350 meters.

The vineyards are farmed biodynamically, certified organic since 2019. In the cellar, whole-bunch maceration happens in concrete. Aging unfolds in foudres and concrete tanks with indigenous yeast. The wines seek what the Graillets call "freshness and perfume" – a phrase that sounds modest until you taste how much control it requires.

Their first vintage was 2014, from the En Besset vineyard in Saint-Amour. Northern Rhône precision, Beaujolais fruit. Their father would have recognized the method, if not the grape.

"The wines seek freshness and perfume – a phrase that sounds modest until you taste how much control it requires."

WINES AVAILABLE

CUVÉE



Beaujolais Blanc 2022

Beaujolais
Chardonnay



Beaujolais Rouge 2022

Beaujolais
Gamay



Fleurie 2022

Fleurie
Gamay



Saint Amour 2022

Saint Amour
Gamay

Farmed biodynamically, certified organic since 2019. Whole-bunch maceration in concrete; aged in foudre and concrete tank with indigenous yeast.