

# Domaine des Lises/Equis

**REGION - Pont de l'Isere, Rhône-Alpes, France**

**APPELLATIONS - Crozes-Hermitage;**

**St. Joseph; Cornas**

**WINEMAKER - Maxime Graillet**

**FARMING - Organic**

**PRODUCTION - 80,000 bts/yr**



## HISTORY

Maxime Graillet, son of winemaker Alain Graillet, established Domaine des Lises in 2004. Like his father, Maxime acquired an admiration for discovering the Syrah grape's highest potential. The vineyards are planted to 18- to 25-year-old vines based in the Beaumont-Montoux commune of Crozes-Hermitage just a few kilometers south of Tain l'Hermitage.

In addition to the estate vineyard, Maxime and his business partner, Thomas Schmittel, founded a boutique label called Domaine Equis to express how the farmer is as much a part of the terroir as the soil and vines. They accomplish this goal by working closely with quality growers to remain in sync with every aspect of the winemaking process – vinifying, aging, bottling and marketing – similar to a négociant.

## VITICULTURE

The 5 ha vineyard of Domaine des Lises lies in close proximity to Alain Graillet's in Les Chene Verts. The vineyard offers a similar soil type consisting of gravel and alluvial stones that are fast draining and low in clay; however, it is cooler with a later ripening period than his father's site. Originally planted in the 1980s, Maxime acquired the property in 2004 and converted the vines to organic. He chooses traditional farming techniques to maintain low yields, avoids the use of herbicides and carefully manages the deeper root system by working solely with plough.

## VINIFICATION

Hand-harvested grapes are 70% to 100% destemmed to focus on the purity and primary fruit freshness that is meant to be enjoyable immediately. After several days of maceration, the wine undergoes a 20- to 30-day fermentation period including malolactic in a combination of oak barrels (5% to 10% new) ranging in formats and concrete tank. Aside from one or two pumpovers to homogenize or aerate, extraction is done entirely by hand with punch downs once or twice a day. The idea is to express terroir specificity rather than adapt to a specific winemaking style.

### Domaine des Lises Crozes-Hermitage

100% Syrah from 25- to 35- year-old vines in the lieu dit (place/vineyard name) 'Les Picheres' is 20-30% whole cluster pressed and fermented in concrete vats. Fruit ages separately for 11 months in oak barrels – 10% new, 30% 1-year-old, 30% 2-year-old and 30% 3-year-old and is then brought together for three months in large fût tronconique. Maxime named the estate after his mother to show appreciation for her influence on his winemaking.

### Equis 'Equinoxe' Crozes-Hermitage Rouge

100% Syrah primarily from the young vines at Domaine des Lises undergo skin contact for 4 to 5 days (1 part 100% skin contact/1 part 100% whole cluster). The wine ferments in concrete tank and large wooden tronconique vats with a degree of carbonic maceration. It ages 9 months in large wooden tronconique vats.

### Equis St. Joseph

100% Syrah from 2 parcels in Saint Jean-de-Muzols, a village next to Tournon sur Rhône near the Alain Graillet vineyard. South-facing vines of 25-years-old and 65-years-old lie in steep, well-drained granite soil. Aging lasts 12 to 24 months.

### Equis Cornas

100% Syrah from three parcels – 25% Les Chaillots (20-years-old), 50% La Côte (80- to 90-years-old) and 25% La Sabarotte (35-years-old). Vineyards lie on steep slopes aligning the Rhône River that are rich in granite. Although purchased from a close friend, fruit for this wine is harvested and picked by the Equis team. Wine ages 24 months.

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