



JP-Bourgeois



JÉRÔME GRADASSI



DOMAINE JÉRÔME GRADASSI



Jérôme Gradassi started his career as a chef, gaining a Michelin star with his last restaurant, L'Ile Sonnante, in Avignon.

In 2003, he decided to sell his restaurant to take over the family estate started by his great grandfather in 1930: 12 beautiful acres in Châteauneuf-du-Pape planted with about 75% Grenache and 25% Mourvèdre.



His property is divided into 6 parcels located in the lieux-dits of Palestor, Bois Dauphin, and Cabrière, all north of the villages, depending on the commune of Orange. These parcels have a much cooler climate which can resist serious drought and traditionally produce elegant and very aromatic wines, rather than powerful and extracted.

Farming is fully organic with absolutely no use of pesticides, herbicides, or chemicals. Jérôme works the vineyards traditionally, and harvests are done by hand. Grapes are vinified in full clusters, in concrete tanks carved into the rock which maintains an optimum temperature naturally. At 50 years old Jerome is looking at many more years of living and sharing his passion for great wines.

