

Sylvain et Christophe | “Le Petit Grenet”

Bordeaux, France



The Story: Sylvain Destrieux and Christophe Rebillou are two friends with a fresh take on Bordeaux. Sylvain worked for seven years on a property in Saint-Emilion Grand Cru, while Christophe worked in the US for two years. Upon their return, they each began to convert their family Estates to organic farming methods. They met through an association of young farmers in 2014 and quickly recognized their shared values and backgrounds. In the summer of 2015, they formed a partnership and ‘Sylvain et Christophe’ was born. The result is wines anchored in the formidable history of the famed region, while looking forward with a fresh, young perspective – expressive, delicate, and always original. The winery as a whole is in the process of converting to biodynamic farming practices.

Vineyard: The vineyards are clay and limestone, with some chalk. Their vineyards are dry farmed and rows are grassed over. Biodiversity is encouraged with green manure and hedges planted around parcels. Pruning and spring maintenance is done by hand.

Vinification: Vegan winemaking; spontaneous fermentation with native yeasts; fermentation 10-15 days.

Ageing: In concrete tanks on the lees; very light filtration.

Everything else you want to know about this wine: Sylvain and Christophe take pleasure in questioning wisdom and tradition, remaining always curious, imaginative and experimental. Please note the nontraditional Bordeaux shaped bottle. The result is wines anchored in the formidable history of the famed region, while looking forward with a fresh, young perspective.

Varietal: 60% Merlot, 40% Cabernet Franc

Region: Bordeaux

Winemaker: Sylvain Destrieux & Christophe Rebillou

Farming: Certified Organic transitioning to Biodynamic

Soil: Clay and limestone with some chalk

Le Storie
Wines