LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

DOMAINE MONT

DOM GRIS

ORIGIN

Yoichi, Hokkaido, Japan.

VARIETIES

100% Pinot Gris.

VINEYARD

From Atsuo Yamanaka's vineyard called Naranokidai in Nobori, Yoichi that is surrounded by oak trees. The vines planted on sandy clay over old volcanic andesite and are farmed organically.

VINIFICATION METHOD

The grapes were harvested by hand and fermented whole cluster in large, neutral tanks made from food-grade resin. After a month, the juice is racked off the skins into used 228L oak barrels where it ages for one year. Bottled without fining, filtering or added sulfur.

PRODUCER PROFILE

Born in Koga, Ibaraki, west of Tokyo, Atsuo Yamanaka's family sold tea through a store that his grandfather founded. His journey towards becoming a winemaker began with a passion for snowboarding and a love of Hokkaido and its beautiful mountains, picturesque farms, and great produce. After university, he moved there and became a seasonal snowboarding instructor. Atsuo became fascinated with Hokkaido and its culture of small independent farmers. In the same offseasons, working at a restaurant, he became interested in wine. That interest led to a sommelier certification. Atsuo started working with Takahiko Soga of Domaine Takahiko in 2014. After two years at Domaine Takahiko, Atsuo Yamanaka struck out on his own and founded Domaine Mont in 2016. Today, Atsuo farms a single vineyard planted entirely to Pinot Gris in the Nobori are of Yoichi, near Domaine TakahikoIn the vineyard, Atsuo farms organically (the estate is certified organic by JAS) with an emphasis on biodiversity and limiting the environmental impact of farming. Heavy machinery, tractors, and tilling are avoided whenever possible, and chemical herbicides and pesticides are never used. The whole approach emphasizes a deep and careful connection to the vineyard and necessitates constant observation. Domaine Mont's Pinot Gris wines are fermented whole cluster in neutral resin fermenters with roughly a month of skin maceration before pressing to neutral barrels. There are no additives in the cellar, and they try to avoid pumping or disturbing the wine during fermentation. The wines are never fined or filtered, and Atsuo does not add SO2 at any point.