

@GRAINDESAILWINES
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SHIPPED EXCLUSIVELY BY SAILBOAT

Less talking more doing. Grain de Sail is the only company offering French wines shipped exclusively by Sailboat. The crossing takes 24 days with a crew of four and the vessel is 72 feet two mast schooner with an insulated hull and heat exchange system. So, the wine, if anything, arrived in better shape than on a container ship, and the Carbon Footprint is close to 0. [DI PRICING VIA MHW SHIPPED BY WC](#)



Grain de Sail Bourgogne Red 2019.....\$240 a Cs - \$180 / 4 cs - \$120 / 10 cs
 Micro-negoce. Spontaneous with indigenous yeasts. Certified Organic



Grain de Sail Bourgogne White 2019.....\$240 a Cs - \$180 / 4 cs - \$120 / 10 cs
 Micro-negoce. Spontaneous with indigenous yeasts. Certified Organic

Grain de Sail Cotes de Nuits-Village Red 2018\$300 a Cs - \$240 / 2cs - \$180 / 3 cs
 Micro-negoce. Spontaneous with indigenous yeasts. Certified Organic

Grain de Sail Cotes de Nuits-Village Blanc 2018\$300 a Cs - \$240 / 2cs - \$180 / 3 cs
 Micro-negoce. Spontaneous with indigenous yeasts. Certified Organic

Grain de Sail Nuits Saint Georges 2018\$504 a Cs - \$420 / 2 cs
 Micro-negoce. Spontaneous with indigenous yeasts. Certified Organic



Domaine Achillée 'Quetches Alors' Vin de France 2019..... \$90 a cs
 95% Alsatian Plums (called 'Quetches' in Alsationa dialect) and 5% Hanenberg Riesling
 Spontaneous fermentation in bottle with indigenous yeasts from the addition of Riesling juice. 5% ABV.
 Certified Biodynamic
 Winery is Located 2 miles from the Haut-Koenigsbourg castle near Sélestat.
 18 Ha of Biodynamic vineyards

Domaine Achillée Alsace Edelzwicker 2018 \$220 a Cs \$196 / 2cs \$180 / 4 cs
 50% Sylvaner, Riesling, Gewürztraminer, Pinots Blanc-Auxerrois-Gris-Noir, Muscat, Chasselas
 Spontaneous fermentation with indigenous yeasts. Certified Biodynamic
 Aged on lees for 3 months. Labels are the outline of the vineyards

Domaine Achillée Riesling Scherwiller 2018 \$280 a Cs \$240/2 \$220 /3 cs
 Fermentation: Spontaneous with indigenous yeasts. Certified Biodynamic
 Wine aged on lees for 5 months
 Estate is named Achillée Millefeuille after the flower used in biodynamic viticulture to fight mildiou



Domaine Achillée Pinot Noir Libre 2021..... \$300 a Cs \$288/2 \$276/3 cs

Fermentation: Foot fermenting for the entire volume, then no extraction techniques, closed tank quickly saturated with CO2 from fermentation. Aged 7 months in vats.

Low intensity red wine with a racy balance, based on the wine's tonic side.

Estate is named Achillée Millefeuille after the flower used in biodynamic viticulture to fight mildiou



Domaine Achillée Crémant d'Alsace Zéro Dosage 2020 \$288 a Cs \$2276/2 \$252/3cs

A 'Gentil' 40% Riesling, 20% Pinot Blanc, 20% Auxerrois-Noir, 10% Chardonnay, 5% Chardonnay Noir

Spontaneous fermentation with indigenous yeasts during 1 month. Certified Biodynamic

Aged on lees in VATs for 11 months then laid on racks for 12 months

Owned by 3rd gen. brothers of Jean & Pierre Dietrich. 20 years certified Organic and Demeter



Domaine de la Fessardière Melon 'L'air Innocent' 2017 \$180 a cs - \$168 / 2 cs - \$144 / 4 cs

Quick skin-contact then destemmed and pressed. Certified Organic

Fermentation in open top tanks with indigenous yeasts but then very unusual Full Malolactic

Rendering a full bodied, buttery yet zippy Melon de Bourgogne



Domaine Hebinger Grand Cru Riesling "Hengst" 2017 \$300 a Cs

Fourth generation estate now led by young innovator Denis Hebinger. Certified Biodynamic

Spontaneous fermentation with indigenous yeast. Hengst is the translation of a Stallion in

Alsatian. It's the last wine Denis made with his father before shifting in a more natural style

Tradition & modernity.



Domaine des Marvilhas Côtes du Rhône Laudun WHITE 2019 \$108 a Cs

50 Acres Estate located exactly on the opposite side of Châteauneuf du Pape, West of the Rhône River (2 miles)

No chemical use since the 60s. 100% Clairette Spontaneous fermentation with indigenous yeasts in concrete tank

10 months aging in concrete. Certified Biodynamic



Domaine des Marvilhas Côtes du Rhône Laudun RED 2018..... \$216 a Cs - \$210/2 cs \$204cs/4 - 198/6

50% Grenache, 25% Syrah & 25% Mourvèdre Certified Biodynamic

A Classic Rhone Vintage if any. 100% Destemmed. 10-14 days skin contact

Spontaneous with indigenous yeasts in concrete tank



Domaine des Marvilhas 'La Pierre de Josette' 2016 \$276 a Cs \$240/2

'Marvilhas' is Occitan dialect for "Wonderful". 100% Top end Syrah Certified Biodynamic

Spontaneous fermentation with indigenous yeasts both in concrete tanks and barrels



Chateau Lafitte Jurançon Sec 2018 \$280 a Cs \$240/2 cs

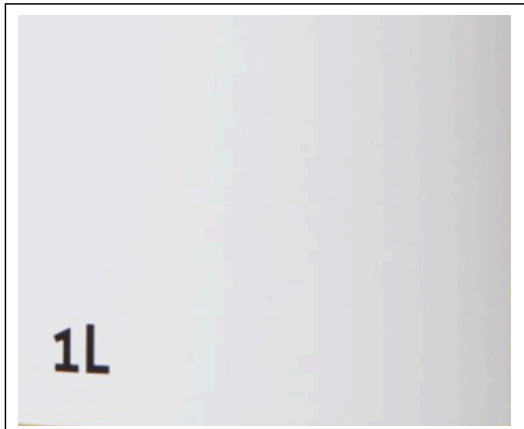
A gem at the foothills of the Pyrenes. 80% Petit Manseng , 20% Gros Manseng Certified Biodynamic Spontaneous fermentation in barrel for 45 days. Aged ½ in Amphoras and ½ in concrete eggs.

Ultra-modern winery built in 2018 Solar powered winery (energy self-sufficient) no water usage, gravity fed.



Chateau Lafitte Jurançon Doux 2015 \$280 a Cs \$240/2cs

50% Petit Manseng / 50 % Gros Manseng Certified Biodynamic



Chateau Lafitte - 1 LITRE 2021..... \$175 a Cs (6btl per cs)

Petit and Gros Manseng, with a few unknown grapes from the oldest plot of the vineyard planted in 1958. It is vinified in a concrete egg, resulting in an intense, fruit-forward, and fresh wine, reminiscent of a "small" Argile... It's a bomb! And it comes in a liter bottle!



Chateau Lafitte - ARGILE 2021..... \$230 a Cs (6btl per cs)

100% Petit Manseng. *Very small quantities.*

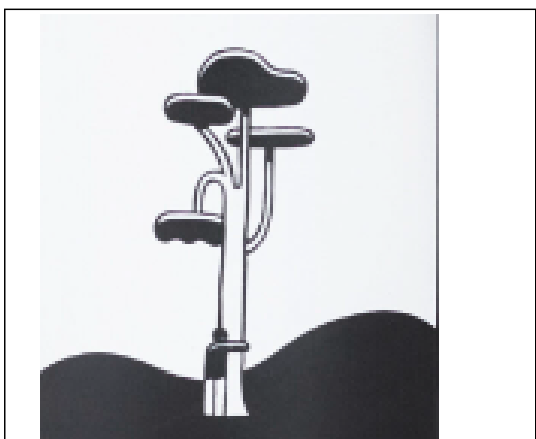
Fermented and aged in a terracotta amphora. The bottle is made of the same material to preserve its integrity. This wine possesses incredible energy, combining power, richness, and a refreshing minerality. Labelled Vin Méthode Nature certified, Biodynamic.



Chateau Lafitte - ORANGE 2021..... \$250 a Cs (6btl per cs)

100% Petit Manseng. *Very small quantities.*

Fermented and aged in a terracotta amphora. The bottle is made of the same material to preserve its integrity. This wine Orange wine with its black gold color is made to last. Labelled Vin Méthode Nature certified, Biodynamic.



Chateau Lafitte - FUNAMBULE 2021..... \$172 a Cs (6btl per cs)

100% Gros Manseng, Pet Nat'.

The wine is bottled during fermentation, without the addition of sugars or yeasts. Aging on lees for 15 months. Hand riddling on traditional racks. Disgorged "à la volée" (without freezing the neck of the bottle).



Lafitte X Le Vindicateur - (R)osez 2021..... \$172 a Cs (6btl per cs)

100% Tannat (Clos les Mets d'Âmes, Madiran), Pet Nat'.

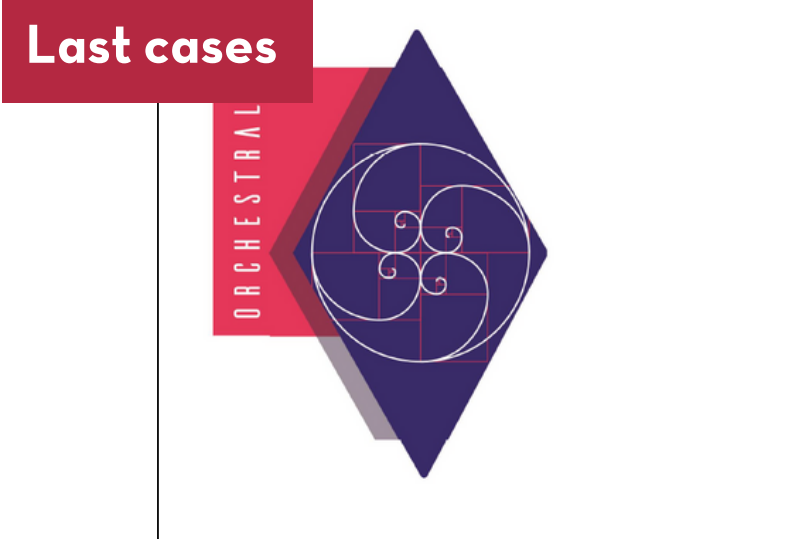
The first "négoce" wine from Antoine. The wine is bottled during fermentation, without the addition of sugars or yeasts. Aging on lees for 15 months. Hand riddling on traditional racks. Disgorged "à la volée" (without freezing the neck of the bottle).



Chateau Cazebonne Bordeaux Graves 'Les Galet' 2019 \$220 a Cs
 100% Cabernet Sauvignon aged 5 months in Amphoras. Certified Organic
 Owner is co-founder of the 'Bordeaux Pirates' association crafting unique wines
 'Les Galets' (Peebles in French) reflects this with tense aromas of gooseberry and
 strawberries



Domaine l'Affut 'Instinctive' Touraine 2019 \$200 a Cs - \$192/2 cs - \$180/3 cs
 40 acres estate 85% Sauvignon blanc, 15% Chardonnay packed with white flowers and citrus
 notes
 Aged 6 months on the lees in tank and terracotta Jars. Light filtration Certified Biodynamic
 Winemaker : Isabelle Pangault. A train agronomist and forest management specialist.



Domaine l'Affut 'Orchestrale' Vin de France Red 2019 \$240 a Cs \$220/2
 50% Cabernet-sauvignon, 25% Malbec, 15% Pinot Noir and pre-phylloxera 10% Gamay Certified
 Organic
 Winemaker: Isabelle Pangault. Whole cluster and spontaneous
 Aged 9 months in a 16Hl terracotta Jars.