

ROMI selects

LAPATI WINES CHAKALIX

Since Vincent Jullien and Guillaume Gouerou arrived in Georgia and began teaching the whole natural wine community how to make pet nats, the ceilings of every marani have significantly more holes and saperavi sediment splatter. The two Frenchmen started Lapati after meeting at the Art Villa Garikula center in Tbilisi. Guillaume was a visiting artist in residence while Vincent was on site already experimenting making sparkling wines using grapes from the villa. Lapati is a truly Georgian spirited project just lightly touched by their French roots. They make qvevri fermented pet nats, whites with gentle maceration and carbonic reds that truly speak of a new moment in Georgian wine.

VINTAGE: 2021

REGION: Kakheti, Georgia

VINEYARD: Ninotsminda

GRAPES: Rkatsiteli

YEAST: Ambient

MACERATION: 10 days on skins

FERMENTATION VESSEL: Qvevri

AGING: 8 months in qvevri

CLARIFICATION/FILTRATION:

Unfiltered/unfined

FARMING: Organic

ALCOHOL CONTENT: 12.3%

RESIDUAL SUGAR: 1.55 g/l

ADDED SO2: 5ppm at bottling

SOIL: Clay, sedimentary rock

VINE AGE: 40 years

TOTAL PRODUCTION: 2600 bottles

VOLUME: 750mL

