

Domaine Nakajima

ドメーヌ ナカジマ

TOMI · NAGANO · JAPAN

REGION	Tomi, Nagano
EST.	2014
VINEYARD	3 ha
GRAPES	Chardonnay, Chenin Blanc, sauvignon Blanc, Savagnin, Cabernet Franc, Merlot and 1 more

ABOUT THE WINERY

Domaine Nakajima is a small family-run natural winery in Tomi, Nagano, nestled in the Chikumagawa Wine Valley at 850 meters elevation. Founded in 2014 by Yutaka Nakajima, a former systems engineer turned winemaker, the estate farms 1.5 hectares of steep south-facing slopes by hand, producing just a few thousand bottles per year.

Inspired by the Loire Valley and Jura, Nakajima works primarily with Cabernet Franc alongside Merlot, Chenin Blanc, and Sauvignon Blanc, with newer plantings of Savagnin and Pinot Noir on a second, higher-altitude vineyard established in 2010. The wines are fermented with wild yeast and bottled with minimal SO2 additions, reflecting a philosophy that great grapes, shaped by the stresses of their environment, naturally produce compelling wine.

WINEMAKING PHILOSOPHY

Nakajima believes that grapes are resilient plants that produce their best wine when allowed to endure natural stresses from insects, disease, and drought rather than being sheltered from them. His approach centers on growing the best possible fruit with minimal intervention, then stepping back in the cellar: wild yeast fermentation, no additives, and only small sulfite additions at bottling.

ABOUT CHIKUMAGAWA WINE VALLEY

The Chikumagawa Wine Valley (千曲川ワインバレー) covers the upper reaches of the Chikuma River — Tomi, Komoro, Saku, Ueda. Low annual rainfall, well-drained gravel terraces, and a wide diurnal swing have made it the most credible Japanese setting for serious Pinot Noir, Chardonnay, and Bordeaux blends outside Hokkaido.

www.d-i.wine/library/region/chikumagawa-wine-valley