



Domaine Tetta

NIIMI · OKAYAMA · JAPAN



REGION	Niimi, Okayama
PRODUCER	Ryuta Takahashi
EST.	2016
VINEYARD	6.5 ha
GRAPES	Aki Queen, Chardonnay, Sauvignon Blanc, Merlot (20 varieties total)
ANNUAL PRODUCTION	28,000–30,000 bottles

ABOUT THE WINERY

Domaine Tetta is a pioneering natural winery on a limestone karst plateau in Tetta, Niimi, in northwestern Okayama Prefecture. It was founded by Ryuta Takahashi, who had been involved in his family's construction business before discovering abandoned vineyards in his hometown. In 2009, he established Tetta, with the goal of regenerating abandoned farmland; the winery itself was completed in 2016. The estate practices fully integrated, domaine-style production, handling every step from vine to bottle on-site.

WINEMAKING PHILOSOPHY

Every step from grape cultivation to bottling takes place on-site. The winery is rooted in regenerating abandoned agricultural land and expressing the terroir of Tetta through minimal-intervention winemaking. Wild yeast fermentation, gravity-flow handling instead of pumps, and no additives: the goal is to let the rare limestone soils and the character of each grape variety speak for themselves. Sulfites are kept to a trace amount, or zero depending on the cuvée, with no added sugars or acids.

VINEYARD & TERROIR

The 6.5-hectare vineyard sits atop a small hill at 400 meters elevation. Its topsoil is clay-rich and iron-bearing, derived from 300-million-year-old calcareous limestone bedrock — a geological profile comparable to some of France's finest wine regions. On the south-west-facing slope, wind rising from the valley cools grapes warmed by the sun and clears the humidity that collects in the vineyard, naturally reducing disease pressure — complemented by an innovative rain-shelter system of vinyl covers that protects the vines from Japan's heavy rainfall. The estate grows twenty grape varieties in total, including *Vitis vinifera* and table grapes, with Aki Queen, Chardonnay, Sauvignon Blanc, and Merlot as its primary varieties. Depending on the plot and grape variety, the estate trains vines using both the traditional Japanese overhead pergola system (*tana-jitate*) and the European vertical-shoot-positioning system.

PRODUCTION

Domaine Tetta produces approximately 28,000–30,000 bottles a year. Niimi's principal industry is limestone mining, and the winery ages its wines in the region's own disused limestone mining tunnels — a vibration-free, ultra-quiet natural wine cave rare in Japan. The tunnels hold a constant 12–15°C year-round with humidity stable around 80%, ideal conditions for aging and storing wines meant for long maturation.

ABOUT NIIMI

Okayama Prefecture is known across Japan as the “Sunny Country” for its long hours of sunshine. Niimi, located in the northwestern part of Okayama, benefits from that sunshine — along with wide swings between day and night temperatures and the surrounding mountains — which combine with rare limestone soil to give the vineyard's grapes an intensity the winery says still surprises them every year.

www.d-i.wine/library/region/okayama