

L'Egrappille

AUVERGNE · FRANCE

REGION	Auvergne
EST.	2012
VINEYARD	2.5 ha
GRAPES	Gamay (Vieux Gamay d'Auvergne, vines 80–100 years old), Chardonnay, Pinot Noir, Sauvignon

ABOUT THE WINERY

L'Egrappille is the natural wine project of Catherine Dumora, a former anthropologist who traded fieldwork in the forests of Brazil and deserts of Morocco for the volcanic hills of Auvergne. Founded in 2012 near Clermont-Ferrand with roughly 2.5 hectares across 25 small parcels, the domaine gained immediate acclaim with its debut 2013 vintage.

In 2019, Catherine relocated to Lamontgie, south of Issoire, where she recovered old vines on steep west-facing slopes along the banks of the river Bansat. The name "Egrappille" comes from the French verb grappiller, meaning to gather grapes here and there — a fitting description of Catherine's practice of gleaning fruit from abandoned vineyard parcels, sometimes sourcing from as far as Haute-Loire.

WINEMAKING PHILOSOPHY

Catherine produces wines that are 100% grape juice, naturally fermented without any additives or sulfites. Her approach is rooted in respect for biodiversity and all living beings, with parcels surrounded by forests teeming with wildlife.

In the cellar, sandstone jars take pride of place. Catherine constantly experiments with new techniques and multiple harvests, trusting in natural fermentation to create wines of remarkable purity that express volcanic mineral character.