

Winemaker : Sukhwan Ha

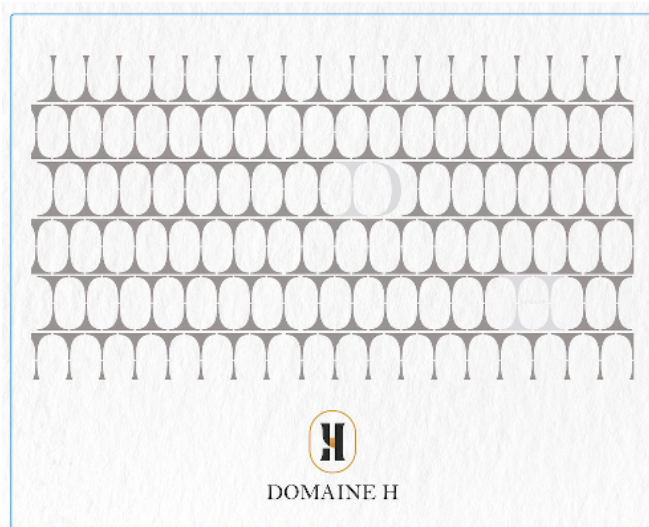
Region: Savoie

Location: Chignin



Chignin

DOMAINE H



Appellation: AOP Vin de Savoie

Varietals: 100% Jacquère

Farming: Organic and biodynamic practices. Sukhwan uses cover crop and agroforestry methods.

Altitude: 400-500 m

Vineyard / Terroir: 1 hectare in Torméry. 30 year old vines. Clay-limestone terroir on steep, high-altitude slopes.

Vinification: Vinified with native yeasts. Cold pressing under CO2 and cold settling. Aged in stainless steel tanks for 1 year. The wine is unfiltered and bottled unfiltered with no added SO2.

About the winemaker:

Perched on the steep, east-facing slopes of Chignin, Domaine H is the new project of Sukhwan Ha, a Korean-born, sommelier-turned-vigneron who transitioned from a distinguished front-of-house career to winemaking in 2023. He made his name in Lyon — notably as chef sommelier before founding his own import company in Korea, representing top estates like Overnoy, Octavin, Pascal Côtat, Thierry Allemand, and Sylvain Pataille. During Covid, he studied winemaking and interned with Overnoy, which inspired him to create his own 9-hectare estate in Chignin.

He tends old vines across Chignin's high terraces and works parcel by parcel to preserve freshness and minerality. His focus is on varieties well suited to Chignin's steep, calcareous slopes: Roussanne, in particular, shows tensile minerality in his hands, while Jacquère and Mondeuse are cultivated to maintain lively acidity and modest levels of alcohol.

Sukhwan's first vintage was 2023; the 2024 bottlings were released without added sulfites, and several whites saw élevage in used barrels and demi-muids sourced from producers such as Pascal Côtat. With only a few vintages behind him, Sukhwan already demonstrates a clear vision and the means to realize it.