

Winemaker : Sukhwan Ha

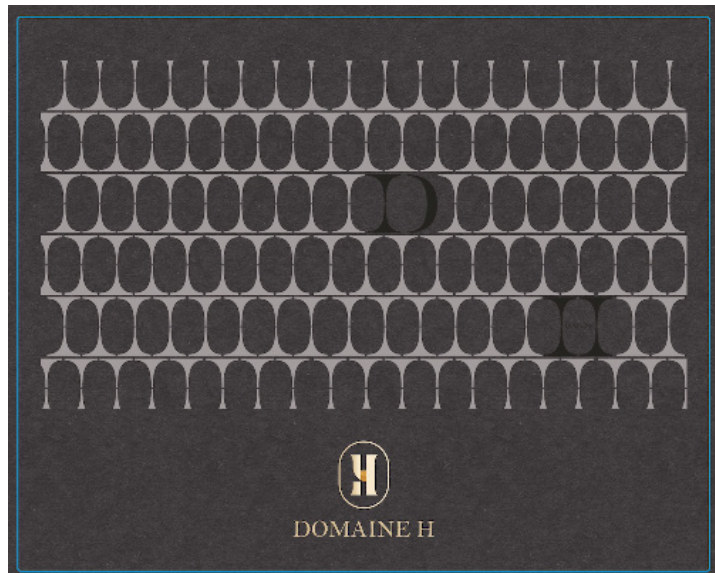
Region: Savoie

Location: Chignin



Mondeuse

DOMAINE H



Appellation: AOP Vin de Savoie

Varietals: 100% Mondeuse

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

Altitude: 400-500 m

Vineyard / Terroir: 1.6 hectares of clay-limestone terroir on steep, high-altitude slopes surrounding the town of Torméry. 25 year old vines.

Vinification: Destemmed with CO2 for protection. Minimal, gentle punch-downs carried out by hand. Native yeast fermentation. Aged in stainless steel for one year. No sulfur added. Neither fined nor filtered before bottling.

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.