

La Papesse

Appellation: Red Côtes du Rhône

Location: Vinsobres, northern slopes of the appellation.

Vineyard: Old Grenache vines (60 years old) cultivated using biodynamic methods.

Yield: 30 hl/ha

Geology: Clay-limestone. Soil ranging from clay and whitish marl to sand and pebbles.

Natural vinification:

Hand-picked and sorted grapes.

Three weeks' maceration in raw cement vats.

Whole harvest.

Fermentation with indigenous yeasts.

Light sulphiting after malolactic fermentation, depending on the vintage.

Limited doses of Sulfure (max 25mg/L of SO₂ total)

Ageing: In demi-muids, stoneware jars and concrete eggs for 12 months

Bottling: In autumn

Tips: Wait at least three years before opening. Decanting recommended. Keep for several years in good conditions (15 years)



***Domaine Gramenon
625, Chemin de Gramenon
26770 Montbrison sur Lez
Tel : 04 75 53 57 08 / 06 07 57 92 36
contact@domaine-gramenon.fr***