

L'Emouvante

Appellation: Côtes du Rhône Red

Location: On the Gramenon plateau at an altitude of 350 metres in Montbrison sur Lez

Vineyard: A plot of old Syrah vines cultivated using biodynamic methods

Yield: 25 hectolitres per hectare

Geology: Gramenon is built on siliceous and shell-bearing sandstone, which stands out in the landscape of sandy safres. This sandstone bank corresponds to a molasse formed in a coastal marine environment under the influence of tidal currents around 12 million years ago.

Natural vinification:

Hand-picked and sorted grapes

Prolonged maceration

Fermentation with indigenous yeasts

Light sulphiting after malolactic fermentation depending on the vintage

Ageing: in demi-muids

Bottling: In autumn

Tips: Best enjoyed from autumn onwards after bottling. Decanting is recommended before serving. Can be kept for up to 10 years depending on the vintage.



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