

POIGNEE DE RAISINS

Appellation : Red Côtes-du-Rhône

Location : On 350 meters high hillsides and plateau of Gramenon, in Montbrison sur Lez, In south of Rhône Valley, France.

Vineyard : Young Grenache and Cinsault vines (5 to 45 years old) cultivated with biodynamics farming methods.

Yield : 35 hl/ha

Blend : Grenache 85%, Cinsault 15%.

Geology :

Clay-limestone and sandy.

Gramenon lies on sandstone and shell-sandy soils, making a relief on this landscape of sandy safre. This sandstone bank comes from a molasse layer left by a former maritime coastline under the influence of tidal streams circa 12 million years ago.

Natural wine-making process:

Sorted manual picking

15 days maceration in raw concrete tanks

Partially de-stemmed clusters

Fermentation with natural yeasts

Light addition of sulfite after malolactic fermentation depending on vintages

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

Ageing : 6 months in raw concrete tanks

Bottling : After Easter

Short recommendation : Drink within 3 years.



*Domaine Gramenon
26770 Montbrison sur Lez
Tel : 04 75 53 57 08
domaine.gramenon@club-internet.fr*