

# SIERRA DU SUD

**Appellation** : Red Côtes-du-Rhône

**Location** : on the 350 meters high plateau of Gramenon in Montbrison sur Lez

**Vineyard** : Several pieces of land planted with Syrah (8 to 40 years old) cultivated with biodynamic methods.

**Yield** : 20 hl/ha

**Geology** : 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 concrete tanks

Partially de-stemmed clusters

Fermentation with natural yeasts

Light addition of sulfite after malolactic fermentation depending on vintages

**Bottling** : in November with sparkling wine-making method applied during 8 months

**Short recommendation** : Drink in autumn following bottling.

Can keep 4 to 6 years.

Decanting before service recommended.



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