

# *A Pascal S*

**Appellation** : Red Côtes-du-Rhône

**Location** : In Montbrison sur Lez, on a parcel located on the limestone plateau of Gramenon, with a north-south exposure.

**Vineyard** : Old Grenache vines (80 years old) cultivated with Biodynamic training methods.

**Yield** : Circa 15hl/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.

Maceration of whole clusters during 18 days.

Fermentation with natural yeasts.

Very small addition of sulfite after malolactic fermentation, depending on vintages.

**Ageing** : 12 months barrel ageing.

**Bottling** : In autumn.

This cuvee is made only in the years we consider of amazing quality.

Otherwise, the wine is blended with La Sagesse cuvee. Should keep at least 3 years before opening. Short decanting before service is recommended. This wine can last several years in good cellar conditions (15 years).



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