

# *Ceps Centenaires La Mémé*

**Appellation** : Red Côtes-du-Rhône

**Location** : Two pieces of land located on Gramenon hillsides in Montbrison sur Lez.

**Vineyard** : Very old Grenache vines (120 years old) planted with suitable reproductive varieties selected according to biodynamic criterias.

**Yield** : 20hl/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 in concrete tanks.

Partially de-stemmed clusters.

Fermentation with natural yeasts.

Light addition of sulfite after malolactic fermentation, depending on vintages.

**Ageing** : 12 months barrel ageing.

**Bottling** : In autumn.

**Short recommendation** : Wait at least 1 to 2 years after bottling before opening. Can last from 10 to 15 years depending on vintage. Decanting before service is recommended.



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