

La Papesse

Appellation : Red Vinsobres

Location : In Vinsobres, on the northern hillside of the appellation area.

Vineyard : Old Grenache vines (60 years old) cultivated with biodynamic farming methods.

Yield : 30 hl /ha

Geology : Soils made up from clay and whitish marls to sand and pebbles.

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.

Ageing : 12 months barrel ageing.

Bottling : In autumn.

Short recommendation : Wait at least 3 years after bottling before opening. Decanting before service is recommended. Can keep few years in good cellar conditions (10 years).



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