

La Rubiconde

Appellation : Red Côtes-du-Rhône

Location : In the village of Montbrison sur Lez

Yield : 25 hl/ha

Vineyard : Several parcels of old Grenache vines (50 to 80 years old)

Geology : Clay-limestone soil

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 : 8 months in barrels and demi-muids

Bottling : Beginning of summer

Short recommendation : Open within 2 years and drink within 5.

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