

La Sagesse

Appellation : Red Côtes-du-Rhône

Location : Three plots of land located in Gramenon, on the commune of Montbrison sur Lez : two parcels on the limestone plateau at 300 meters altitude and the third one on the more sandy southern slope.

Vineyard : Old Grenache vines aged from 50 to 70 years cultivated with biodynamic farming 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 harvest

15 days maceration in concrete tanks

Partially de-stemmed harvest

Fermentation with natural yeasts

Light addition of sulfite after malolactic fermentation, depending on vintages

Ageing : 12 months in barrels and demi-muids.

Bottling : in autumn.

Short recommendation : Wait at least one year after bottling before opening. Decanting is recommended. Can last until 10 years depending on vintages.



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