L'Emouvante

Appellation: Red Côtes-du-Rhône.

Location: Up on the 350 meters high plateau of Gramenon in Montbrison sur Lez.

Vineyard: A piece of land planted with old Syrah vines cultivated with biodynamic farming methods.

Yield: 25 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 picking.
Extended maceration.
Fermentation with natural yeasts.
Light addition of sulfite after malolactic fermentation depending on vintages.

Ageing: In barrels.

Bottling: In autumn.

Short recommendation: Drink in autumn following bottling.