

La Mémé Ceps Centenaires

Appellation: Red Côtes du Rhône

Location: On 350 meters high hillsides and plateau of Gramenon, in Montbrison sur Lez, In south of Rhône Valley, France.

Vineyard: Very Old Grenache vines cultivated with biodynamics farming methods.

Yield: 20 hl/ha

Geology:

Clay-limestone and sandy.

Gramenon is built on siliceous and shell-rich sandstone, which stands out in the landscape of sandy safres. This sandstone bank corresponds to molasse deposited in a coastal marine environment under the influence of tidal currents around 12 million years ago.

Natural vinification:

Hand-picked and sorted grapes.

Three weeks maceration in raw concrete tanks.

Whole clusters.

Fermentation with natural yeasts.

Light sulphiting after malolactic fermentation, depending on the vintage.

Limited doses of Sulfure (max 25mg/L of SO₂ total)

Ageing: In demi-muids, concrete eggs for 12 months.

Bottling: in autumn

Tips: Wait at least one year after bottling before opening, and decanting is recommended. Can be kept for up to 15 years depending on the vintage.



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