

La Sagesse

Appellation: Red Côtes du Rhône

Location: Three parcels located in Gramenon in the commune of Montbrison sur Lez : Two parcels on the limestone plateau at an altitude of 350 m and the other on the sandier southern slope.

Vineyard: Old Grenache vines aged between 50 and 70 years old, grown biodynamically and planted using massale selection.

Yield: 25 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 and sandstone jars 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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