

Ju de Vie Rosé Vin de France, Rhone Valley



Nestled between the towns of Orange, Avignon, and Carpentras in the Vaucluse is where you'll find Domaine de la Graveirette, with the Dentelles de Montmirail and Mont Ventoux to the east and the hills of Châteauneuf-du-Pape to the west.

After studying in Burgundy Julien Mus returned to the Vaucluse, where he grew up, at first joining the local cooperative. In 2005, with the intent and desire to craft his own wines, ones of quality and character, he branched out on his own to found Domaine de la Graveirette. More than a decade later he remains committed to that early mission, and have since begun farming and vinifying biodynamically (certified by Demeter since 2015).

Julien now produces wines under the appellations Châteauneuf-du-Pape, Côtes du Rhône, and Vin de France, with the same care given to each parcel of vines.

Ju de Vie Rosé is a dry refreshing rosé blend of Syrah and Grenache. On the palate the wine is of medium intensity with peach and grapefruit aromas.



Certified organic



Hand harvest & Mechanical harvest



Grape varietals :
50% Syrah
50% Grenache



Average age of vine : 15 years old



Stainless steel ageing



Yield
50 Hl/ha



Soil : a mix of sand and clay with a few



Annual production:
7000 bottles



Harvest occurs at night before sunrise to protect the grapes from the day's heat. Grapes are pressed as soon as they arrive at the winery. The juice remains in contact with the skin for a very short amount of time. The fermentation (using natural yeasts) occurs at 16°C. The wine is then aged for 6 months in stainless steel tanks before being bottled in early spring.