



Domaine de la Graveirette, Chateauneuf *Chateauneuf du pape, France*



Domaine de la Graveirette is a relatively small (25 hectares of vines) winery located in the Southern Rhône valley, between Orange and Avignon, with Mont Ventoux to the east and the hills of Châteauneuf du Pape to the west.

After finishing his studies in Beaune in Burgundy, Julien Mus, the winemaker, returned to the Vaucluse and in 2005, after years of working in the cooperative, started Domaine de la Graveirette on his own, with quality being his goal. In 2012 he began practicing organic farming and soon after biodynamie, with the 2015 vintage certified by Demeter.

The wines are marked by finesse, freshness and authenticity.

Terroir. The vineyard is located in Bédarrides, in the south-eastern part of the appellation, near the Plateau de la Crau. The slightly inclined hillside soil is a mix of sand and clay with many pebbles and flat stones.

This **Châteauneuf-du-Pape** is made up of old vines, dominated by the deep fruits of Grenache, the rest is Syrah and Cinsault providing maturity and spice. This wine has a great concentration with wealth of evocative spicy warm aromas.



Certified organic by Certipaq and Biodynamic by Demeter



Hand harvested



90% Grenache, 5% Syrah, 5% Cinsault



Vines are on average 50 years old



Ageing for one year in demi-muids and stainless tank



Yield: 28-30 HL/Ha.



Sand and clay with galets roulets and pebbles



Production: 1000 bottles per vintage



Hand harvested, two-tier extreme selection, first in the vineyard and then at reception at the winery. 100% destemmed, the harvest ferments using natural yeasts in stainless steel tanks for a period of 3 to 4 weeks. The wine is then aged in stainless tanks for 30 months.