

## Domaine de La Graveirette Côtes du Rhône, AOP Côtes du Rhône, France



### Domaine de la Graveirette

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 at 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 working organically and soon after biodynamically, with the 2015 vintage certified by Demeter.

The wines are marked by a finesse and freshness not often associated with those from the south of France. The craft and quality is apparent.

### Tasting note

A fruit-forward 100% Grenache Côtes du Rhône that marries a velvety texture with a red-berry brightness and spice notes. Long, clear finish.



Certified organic,  
Biodynamic as of the  
2015 vintage



Hand harvest and  
Mechanical harvest



100% Grenache



50-year-old vines



Stainless steel and  
concrete tank aging  
for one year



45 hL / hectare



Mix of sand and clay,  
and slightly pebbly,  
on the banks of the  
Ouvèze river.



13 000 bottles  
produced per vintage



Half of the grenache is mechanically harvest and half is hand harvested (because they are pruned as gobelets) and both with double selection (in the vineyard and in the cellar). Totally destemmed then fermented using natural yeasts in stainless steel vats for a period of 3 weeks. The wine is then aged in concrete and stainless steel tanks for one year.