



Domaine de la Graveirette, Ju de Vie, *Vin de France, 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.

Ju de Vie:

A complex yet easy-drinking wine that is focused on red fruits and subtle tannins. Velvety texture and a pleasant, long finish.



Certified organic,
Biodynamic as of
the 2015 vintage



Hand harvest and
Mechanical harvest



Grenache,
Marselan,
Mourvèdre, Merlot



15-30 year-old
vines



Stainless steel and
concrete tank
aging for one year



50 hL / hectare



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



10 000 bottles
produced per vintage



The grapes are mechanically harvested early in the morning, before daybreak, to protect them from the day's heat. They are then sorted at reception in the cellar to pick out leaves or other green plant material, or damaged berries which could affect the quality of the wine. Fully destemmed and slightly crushed, the grapes are fermented using natural yeasts in concrete or stainless steel vats for a period of 10 to 15 days depending on the varietals.