



Domaine de la Graveirette, Présage blanc *Vin de France, 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.

Presage is a declassified Chateauneuf du Pape blanc. The wine is energetic and fresh, with minerality combined with citrus, honey, and subtle vanilla notes.



Certified organic by Certipaq and Biodynamic by Demeter



Hand harvested



1/3 Clairette, 1/3 Grenache blanc, 1/3 Roussanne, co-planted/co-fermented



Vines are 10 years old



Ageing for one year in demi-muids and stainless tank



Yield: 28 hectoliter/hectare



Sand and clay with galets roulets and pebbles, near the plateau de la Crau



Production: 4000 bottles per vintage



Harvested early in the day and then pressed directly. Co-fermentation in stainless steel tanks using indigenous yeasts, maturation on the lees to favor aromatic expression and finesse. Ageing for one year in demi-muids and stainless tank.