



Since 1925



GRAVITE BLANC

Our Jewel...

Colour	Appellation	Vintage	Format(s)
White	AOP Côtes du Rhône	2021	75 cl
Grape variety(ies)	Production	Environment	Production
90% Viognier old vines 10% Roussanne	300 bottles	UE Organic Farming	Producer's wine



TERROIR

The 65 hectares of contiguous vineyards are on Pliocene soils, consisting of alluvial deposits with sands, gravel, and clays with excellent drainage.

VITICULTURE

Anne, the winemaker, manages her vineyard organically and maintains vegetative cover every third row. The vines are between 15 and 20 years old. The harvest is mechanized.

VINIFICATION

- Harvest date: 14/09
- Bottling date: 26/03

Our cuvée "Gravité" is aged in a single 220-liter barrel. This deliberate choice of a small wooden vessel not only concentrates the aromas but also allows for close contact between the wine and the wood, promoting a subtle exchange and increased complexity. Regular stirring is performed to keep the fine lees in suspension, which contributes to greater smoothness and aromatic complexity. The wine is aged for 18 months in this barrel. Malolactic fermentation is carried out to provide a roundness that matches the wine's aromatic complexity..

ANALYSIS

- Alcohol: 12.5%
- Residual sugar: <2 g/L
- pH: 3.55

If you drink alcohol, drink sensibly