



KERMIT LYNCH WINE MERCHANT

DOMAINE GRAMENON MAXIME FRANÇOIS LAURENT

Country: France

Region: Rhône

Appellation(s): Côtes-du-Rhône, Vinsobres

Producer: Michèle Aubéry-Laurent &
Maxime François Laurent

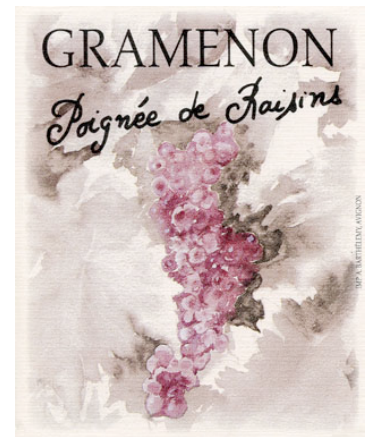
Founded: 1990

Annual Production: N/A

Farming: Biodynamic (since 2007),

Organic (certified in 2010)

Website: www.domaine-gramenon.fr



The seemingly impenetrable façade of Michèle Aubéry-Laurent melts away quickly when she speaks about her wines. As a former nurse (who often favored natural remedies), she has come to treat her vines with the same care, conviction, and passion as she had for her former patients. She and her husband, Philippe, bottled their first vintage at Domaine Gramenon in 1990, in the northern stretches of the Southern Rhône, in the Côtes-du-Rhône Villages appellation of Vinsobres, between Grignan and Nyons. Philippe was a talented *vigneron*—both creative and edgy—and he loved to push the envelope of the regulations imposed by the I.N.A.O. In 1999, in an unexpected twist of fate, he was killed in a tragic accident. Michèle was suddenly left on her own with their three children, vineyards, and a winery to deal with. Crushed but undaunted, Michèle stepped to the forefront, boldly picking up where Philippe left off. Over the years, Michèle has discovered her own creative voice in her new vocation; in so doing she has catapulted Domaine Gramenon into cult wine status. Today, she works twenty-six hectares with her talented son, Maxime François (a rising star in his own right), farming both young and very old vines alike. They employ organic and biodynamic practices in the vineyards, with a strong non-interventionist stance in the cellars. Maxime François has begun flexing his own creative muscle, bottling two *cuvées* at the domaine under his own name.

Domaine Gramenon is the authentic embodiment of the philosophies that the Laurents espouse. They do not merely champion organic farming, but they incorporate the concept of sustainability into their daily lives by growing their own food and raising their own animals. Though Michèle and Maxime continue to test the confines of the appellation, the cellars are unsurprisingly old-fashioned. The Laurents use gravity-fed tanks and age their wines in oak *demi-muids* and *foudres*. That they take such gutsy risks as bottling old-vine fruit with so little sulfur, without fining or filtration, only demonstrates the lengths they will go to in order to highlight the freshness, purity, and intoxicating aromas of their small, rare production.



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DOMAINE GRAMENON MAXIME FRANÇOIS LAURENT (continued)

DOMAINE GRAMENON

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Côtes-du-Rhône <i>Blanc</i> "Vie on y est"	Viognier	30 years	Clay, Limestone varied with gravel, <i>galets</i> <i>roulés</i> , and/or sand	26 ha
Côtes-du-Rhône Rosé "Rosé Pompon"	60% Grenache 30% Cinsault 10% Syrah	5-10 years		
Côtes-du-Rhône <i>Rouge</i> "Sierra du Sud"	Syrah	15-35 years		
Côtes-du-Rhône <i>Rouge</i> "Poignée de Raisins"	Grenache	5-30 years		
Côtes-du-Rhône <i>Rouge</i> "L'Elémentaire"	Grenache	45 years		
Côtes-du-Rhône <i>Rouge</i> "Les Laurentides"	Grenache	50 years		
Côtes-du-Rhône <i>Rouge</i> "A Pascal S. "	Grenache	60 years		
Côtes-du-Rhône <i>Rouge</i> "La Sagesse "	Grenache	60 years		
Côtes-du-Rhône <i>Rouge</i> "Ceps Centenaires La Mémé "	Grenache	> 100 years		
Vinsobres <i>Rouge</i> "La Papesse "	Grenache	60 years		

* "ha"=hectares; one hectare equals roughly two and a half acres

MAXIME FRANÇOIS LAURENT

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Côtes-du-Rhône <i>Rouge</i> "Il Fait Soif"	80% Grenache, 20% Syrah	15-30 years	Clay, Limestone	4 ha
Côtes-du-Rhône <i>Rouge</i> "Pourpre "	Grenache	50-80 years	Clay, Limestone	
Côtes-du-Rhône Villages Visan "Orpiment"	70% Grenache, 30% Syrah	60 years Grenache, 35 years Syrah	Clay, Limestone	
Côtes-du-Rhône Rosé "Il Fait Très Soif"	1/3 Syrah, 1/3 Grenache, 1/3 Cinsault	25 years	Clay, Limestone	

* "ha"=hectares; one hectare equals roughly two and a half acres



DOMAINE GRAMENON
MAXIME FRANÇOIS LAURENT (continued)

VITICULTURE / VINIFICATION

- All grapes have been farmed biodynamically since 2007; the Laurents have been certified organic since 2010
- Yields are limited in the vineyards
- Vines are pruned in Gobelet and Cordon de Royat
- All fermentations are natural, using only indigenous yeasts
- All reds are bottled unfinned and unfiltered, and with no additional sulfur during fermentation

GRAMENON

Côtes-du-Rhône *Blanc* “Vie on y est” :

- Both alcoholic fermentation and malolactic fermentation are in *barrisques*
- Wine ages for 6 months in barrel before bottling

Côtes-du-Rhône Rosé “Rosé Pompon” :

- Juice achieved by direct pressing
- Wine ages for 6 months in tank before bottling

Côtes-du-Rhône *Rouge* “Sierra du Sud” :

- Grapes are partially de-stemmed
- Grapes macerate for 12 days
- Wine ages in both tank and in *barrisques* for 7 months before bottling

Côtes-du-Rhône *Rouge* “Poignée de Raisins” :

- Grapes are partially de-stemmed
- Grapes macerate for 10 days in cement tank
- Wine ages for 6 months in tank before bottling

Côtes-du-Rhône *Rouge* “L’Elémentaire” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days
- Wine ages in both tank and in *barrisques* for 8 months before bottling

Côtes-du-Rhône *Rouge* “Les Laurentides” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days
- Wine ages for 8 months in tank before bottling



DOMAINE GRAMENON
MAXIME FRANÇOIS LAURENT^(continued)

Côtes-du-Rhône Rouge “A Pascal S.” :

- Whole cluster fermentation for 18 days
- Wine ages for 12 months in *barriques*

Côtes-du-Rhône Rouge “La Sagesse” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days
- Wine ages for 12 months in *barriques*

Vinsobres Rouge “La Papesse” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days
- Wine ages for 12 months in *barriques*

MAXIME FRANÇOIS LAURENT

Côtes-du-Rhône Rouge “Il Fait Soif” :

- Grapes are partially de-stemmed
- Syrah ferments with carbonic maceration
- Partial whole cluster fermentation in cement *cuve* for 10 days
- Wine ages for 6 months in stainless steel *cuves*

Côtes-du-Rhône Rouge “Pourpre” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days
- Wine ages for 8 months in *barriques*

Côtes-du-Rhône Villages Visan “Orpiment” :

- Grapes are partially de-stemmed
- Grapes macerate for 15 days in stainless steel
- Wine ages for 8 months in *barriques* and *demi-muid*
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Côtes-du-Rhône Rosé “Il Fait Très Soif” :

- Juice achieved by direct pressing
- Wine ages for 6 months in stainless steel tank before bottling
- Wine does not undergo malolactic fermentation