

Domaine de Villeneuve

LA GRIFFE



ON THE FARM

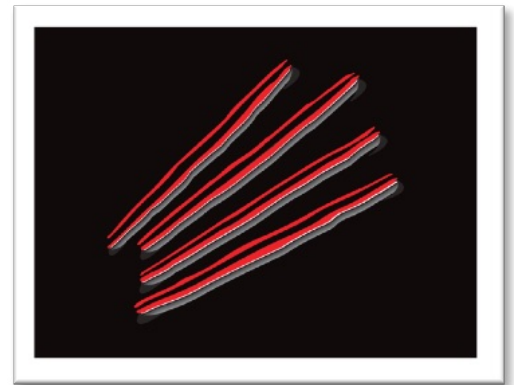
FARMING: Certified Organic and Biodynamic
HARVEST: By hand
TOTAL AREA: 12 ha (6ha of CDP and 6ha of CDR)

IN THE VINEYARD

SOIL: Red clay and pebbles "galets roulés"
VINE AGE: 40 years old
YIELDS: 25HL/hectare
VINEYARD SIZE: 4 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete eggs (10 months)
FILTRATION: Light
FINING: Never
SULFITES: 25 ppm
PRODUCTION: 1,000 cases
VEGAN: Yes



**60% Grenache, 20% Cinsault,
10% Syrah, 10% Mourvèdre**

- Harvested by hand
- All grapes are de-stemmed to keep a maximum of fruit and finesse
- 3 weeks of fermentation in concrete tank with a very light extraction, infusion style
- Racking and pressing
- 10 months of aging in concrete eggs
- Bottling on a fruit day and a waning moon

Note: "La Griffe" is a single vineyard of 4 hectares. This vineyard is located at the border of the Châteauneuf-du-Pape AOP. Same soil as CDP, same grape and terroir but just across the road limiting the border of CDP. This is a Côtes du Rhône produced on a Châteauneuf-du-Pape terroir.

Region: Southern Rhône
AOP – Côtes du Rhône