



RIPE Wine Imports

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Domaine de la Graveirette

Bons Ju Rouge

Rhône Valley, France

Wine Notes

Beautiful concentration of black cherry, violette, light licorice notes, cassis and eucalyptus. This is a vibrant fruit forward wine only fermented and aged in cement vats.

Domaine de la Graveirette

After studying viticulture and winemaking in Beaune in Burgundy, Julien Mus returned to his family domaine on the outskirts of Chateauneuf du Pape in Bedarrides. Until then the grapes from the domaine were sold to the local cooperative. Julien has been working organically since 2012 and biodynamically since 2015; his vineyards consists of 10 hectares split between Châteauneuf du Pape, Cotes du Rhone and Vin de Pays designated vineyards near Courthezon. Julien's wines are very pure, extractions are light and vinification is done with minimal intervention not using any additives, exclusively in stainless or cement vats. No barrels are used including for the Chateauneuf du Pape wines. All wines are therefore marked by their minerality, refreshing acidity and purity. Making honest wines with typicity and terroir expression are Julien main goals.



Farming:

Certified organic and biodynamic



Harvest Method:

Hand harvest and Mechanical harvest



Varietal:

Grenache 30%,
Marselan 30%,
Merlot 30%,
Mourvedre 10%



Age of Vineyard:

Planted between
2005 and 1990



Vessel:

Stainless steel and
concrete tank
aging for one year



Vineyard Yield:

50 hl/ha



Soil Type:

Mix of sand and
clay, and some
pebbles near the
Ouvèze river



Annual Production:

10,000 bottles



Vinification:

The grapes are 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 varieties.