

Domaine des Gravennes, Côtes du Rhône

- Silky smooth Côtes du Rhône
- Small family estate enjoys a renaissance under fourth generation
 - Organically farmed

The Producer

Within the vast appellation of Côtes du Rhône, Domaine des Gravennes is poised to be a new superstar. Now under fourth generation leadership, this small family estate pursues the highest quality – farming organically and tapping into winemaking expertise learned internationally – to make wines that are elegant, velvety and approachable.

The story of Domaine des Gravennes begins in the early twentieth century when La Belle Epoque was in full swing. Alphonse Pradelle planted the first vines on his land. The estate was passed down to three generations, and 2001 his granddaughter Bernadette Bayon de Noyer, planted the Gravennes vineyard, invested in equipment and modernized the winery. 2011 was a key turning point for the domain: that year, they became certified organic, and their son Luke joined full time as winemaker.

Luke didn't just fall into the position – he earned it. After working in the vineyards as a child, Luke pursued his oenology degree in Beaune in 2008 and subsequently traveled to learn more about wine. He apprenticed in Lebanon, in New Zealand and Napa Valley. He completed his overseas study with a Sommelier position at a restaurant in London.

Soon afterwards, Luke's brother, Rémi, left his engineering job to lead the winery's business matters, and to perpetuate his family's values: protection of the soil and environment friendliness, constant research of balance and elegance.

The estate is located in the village of Suze la Rousse in the southern part of the Drôme department. The vineyard is named after large flat stones that characterize their land - a sort of grave for those who know Bordeaux – which produces round and structured wines.

Maintaining wood and lavender around the plots promotes biodiversity and the balance of the ecological system of Gravennes. The diverse microclimate makes each parcel unique and they are farmed individually.

At harvest he picks and assesses using techniques he saw in Burgundy and Bordeaux. Parcels are sorted to select the best wines for assembly. An emphasis on terroir qualities continues in the cellar by the priority use of indigenous yeasts and the care given to our vinification. The ultimate expression he seeks is freshness, roundness and velvety tannins.

The Wine

The culmination of four generations of work, this wine showcases all of the classic aromas and flavors that you expect of Southern Rhône. Red plum, brambly dark fruit, black pepper & herbs de Provence. Silky smooth with firm tannins and a vibrant finish.



Region: Suze la Rousse

Appellation: Côtes du Rhône

Vineyard: All estate vineyards

Soil: Alluvial, sandy limestone-clay soil

Varietals: 50% Grenache, 50% Syrah

Vine age: Average 30 years old

Farming: Organic

Vinification: The grapes are de-stemmed for vinification and traditional maceration lasts around 10 days

Aging: 12 months in cement