



VIGNERONS  
CATALANS



Photo Non Contractual

# DOMAINE DU ROC BLANC

A.O.P. Côtes du Roussillon  
Red Wine

## Soil:

Domaine du Roc Blanc, meaning 'White Rock', is located on a mountainous plateau in Tarérach, in the foothills of Mount Canigou, the sacred mountain of the Catalan people. This single-vineyard selection typifies these sublime high elevation soils where vineyards are planted in a hillside location covered with white, stony soils. The owner, Alain Fabre, has made this 3-hectare estate fertile and has successfully given both his estate and his wines their full depth and strength. In this outstanding, unique location, vineyards and stones share the land.

## Grape varieties:

80% Syrah, 20% Grenache noir

## Production method:

The grapes are harvested when fully ripe. The Syrah and Grenache noir undergo pre-fermentation cold soaking for 48 hours to promote development of fresh, fruity aromas. Fermentation occurs at 25°C for 10 to 20 days depending on the varietal.

## Ageing:

In tanks before being bottled early to preserve aromatic freshness.

## Description:

Beautiful garnet tinged with dark purple. Intense, refined nose revealing notes of blackberry, black pepper and liquorice. The palate is supple and savoury and offers up soft tannins and a lovely fresh, mineral finish.

## Storing:

Should be kept for no more than two years for full enjoyment.

## Serving suggestion:

This wine will enhance all types of red meat, barbecues, stews and casseroles. It also makes a marvellous partner for leg of lamb, wild boar casserole, venison steak and all mild cheeses.

**Serving temperature:** Serve between 14 and 16°C.