



VIGNERONS
CATALANS



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:

Syrah, 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.

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