



The actual presentation may differ from the photo

DOMAINE DU ROC BLANC

A.O.P. Côtes du Roussillon
Altitude
White

Soil types:

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 clad 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.

Varietal range:

Vermentino, Grenache blanc, Marsanne

Winemaking:

The grapes are harvested at the peak of ripeness early in the morning when temperatures are cool to preserve aroma. After destemming and crushing, the fruit is delicately pressed. The juice is then selected and fermented separately depending on quality levels. Fermentation occurs at low temperatures of 14-18°C to maximise varietal expression.

Ageing:

In full tanks for a few months.

The wine is bottled young to fully preserve aromatic freshness.

Tasting notes:

Beautiful light yellow with green tints. Elegant, intense nose exuding lemony aromatics that instantly create a very compelling sensation of freshness.

This exuberance carries through to the palate which reveals more citrus aromas and mango.

The wine's invigorating, mineral edge whets the appetite and offers a wonderful rendition of high-altitude vineyards.

Cellaring capacity:

Drink within the first two years.

Food pairings:

A wine that enhances white meat and fish dishes, it makes the perfect match for scallops with citrus fruit, langoustine salad with asparagus and roast veal but also pairs with soft goats' cheeses.

Serving temperature: 10°C.