

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - A TEMPO



SOIL

Clay limestone and sandstone soil.

Vineyard facing south between 200 and 250 meters of altitude.

GRAPES

70% Syrah, 20 % Grenache and 10% Carignan

HARVEST

Manual harvesting.

Yields are 45 hectoliters per hectare.

WINE MAKING

Destemming and grape trampling.

Traditional method with controlled temperature along the entire wine making process.

AGING PROCESS

Into concrete and stainless steel bath tanks.

PRODUCTION

17 000 bottles.

FOOD AND WINE PAIRING

Red fruits aromas with silky tanins. Round and full bodied in the mouth.

A TEMPO vintage will be enjoyed with a goat's cheese salad or lamb.

Service temperature 15°C

