

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - BAROQUE



SOIL

Clay limestone and sandstone soil.

Vineyard facing south between 200 and 250 meters of altitude

GRAPES

60 % Syrah, 30% Cinsault, 10% Carignan

HARVEST

Manual harvesting – sorted by plot.

Yields are 50 hectolitres per hectare

WINE MAKING

Destemming, put through a sorting table then grape trampling_ direct pressing.

Controlled temperature along the entire wine making process

AGING PROCESS

Into concrete and stainless steel bath tanks

PRODUCTION

11 000 bouteilles

FOOD AND WINE PAIRING

Wine light on the fruits. Nice acidity on the palate and gourmet

The Baroque vintage will perfectly match with your appetizers or dishes with sauce, red meats and cheeses.

Better served at 15°C

