

La Rouviolle

DOMAINE LA ROUVIOLE CRU LA LIVINIÈRE - CAÏSSA



SOIL

Clay-limestone and sandstone soil.

Vineyard facing south at an altitude of 200 to 250 metres.

GRAPES

80 % Syrah, 20% Grenache

HARVEST

Disbudding in May, green harvesting if necessary, and two manual harvests in September. Extensive ripening of the grapes and inter-plot selection. Yields of 30 HL.

WINE MAKING

Destemming, passage of the grapes on a sorting table and crushing. Traditional method with temperature control throughout the vinification process.

AGING PROCESS

12 months for the Syrah and Grenache in French oak barrels.

The wines are then blended once the best balance has been found.

PRODUCTION

2000 bottles

FOOD AND WINE PAIRING

Decant for 2 to 3 hours, then serve at 15°C with a leg of lamb or a pan-fried entrecote à la Lyonnaise.

Better served at 15°C

