

La Rouviolle

DOMAINE LA ROUVIOLE IGP HÉRAULT - LE COUP DU BERGER



SOIL

Clay limestone and sandstone soil.

Vineyard facing south between 200 and 250 meters of altitude

GRAPES

40% Cabernet, 30% Marselan, 20% Cinsault et 10% Syrah

HARVEST

Manual harvesting

Yields are around 70 to 80 hectoliters per hectare

WINE MAKING

Destemming and grape trampling.

Traditional method prior to a one week long vatting, in order to keep the freshness and the expression of the grapes.

AGING PROCESS

In stainless steel vat

PRODUCTION

19 000 bouteilles

FOOD AND WINE PAIRING

Easy drinking wine, nice freshness and fruity on the mouth.

The Coup du Berger vintage will perfectly be enjoyed with barbecues, cheese and charcuterie boards

Better served at 15°C

