

La Rouviolle

DOMAINE LA ROUVIOLE VIN DE FRANCE - ECLIPSE DE LUNE



SOIL

Clay limestone and sandstone soil.
Vineyard facing south between 200 and 250 meters of altitude.

GRAPES

100% Terret

HARVEST

Manual harvesting – sorted by plot.
Yields are 15 hectoliters per hectare.

WINE MAKING

Destemming, put through a sorting table then grape trampling direct pressing.
Controlled temperature along the entire wine making process.

ELEVAGE

Aged on lees within stainless-steel bath tanks during 5 months.

PRODUCTION

1 900 Bottles.

FOOD AND WINE PAIING

Mineral wine with a nice freshness in the mouth. It will surprise you with its pear and candied fruits aromas.

This wine will perfectly go with fish, cheese, dried or grilled fruits



Service temperature 8-10°C

