

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - LA RÉGENCE



SOIL

Clay limestone and sandstone soil.

Vineyard facing south between 200 and 250 meters of altitude

GRAPES

60% Syrah, 40% Grenache

HARVEST

Manual harvesting – sorted by plot.

Yields are 40 hectolitres per hectare

WINE MAKING

Destemming, passage of the grapes on a sorting table and crushing.

Traditional method with temperature control throughout the vinification process.

AGING PROCESS

Aged in French oak barrels for 12 months.

PRODUCTION

7700 bottles

FOOD AND WINE PAIRING

Beautiful silky tannins, greedy, round in the mouth that will accompany your elaborate dishes as well as slightly matured cheese platters. To be opened at least 2/3 hours before the meal.

Better served at 15°C

