

# La Rouviolle

DOMAINE LA ROUVIOLE VIN DE FRANCE - LE REVENANT



## SOIL

Clay limestone and sandstone soil.

Vineyard facing south between 200 and 250 meters of altitude

## GRAPES

100% Carignan

## HARVEST

Manual harvesting.

Yields are 35 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

15% of the wine was fermented in barrels and then blended and aged in stainless steel tanks for 7 months.

## PRODUCTION

3600 bottles

## FOOD AND WINE PAIRING

Greedy wine with dark red fruits. Nice tannins and roundness in the mouth with spicy notes.

This wine will accompany your meals with nice pieces of meat, dishes in sauce or chocolate desserts.

**Better served at 15°C**

