

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - LES PIÈCES BLANCHES



SOIL

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

GRAPES

50% Rolle, 50% Grenache Blanc

HARVEST

Manual harvesting – sorted by plot.
Yields are 16 hectoliters per hectare

WINE MAKING

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

AGING PROCESS

15% of the wine was fermented in barrels, then assembled in stainless steel bath tanks, to finally be aged on lees for 4 months

PRODUCTION

2 700 Bouteilles

FOOD AND PAIRING

Citrus and lemon nose - nice roundness in palette - gourmet
This wine will be enjoyed with a fish tartare or a hard cheese

Better served around 8 – 10°C

