

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - POK POK



SOIL

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

GRAPES

80% Cinsault, 20% Syrah

HARVEST

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

WINE MAKING

Destemming, put through a sorting table then grape trampling. « Rosée de saignée » with controlled temperature along the entire wine making process.

AGING PROCESS

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

PRODUCTION

3 600 Bottles

WINE AND FOOD PAIRING

With its pale pink color, this wine is floral, elegant and fine with a nice length on the finish.

This wine will match perfectly with your appetizers, salads and tapas.

Better served around 8 - 10°C

