

La Rouviolle

DOMAINE LA ROUVIOLE AOP MINERVOIS - TRAIT NATURE



SOIL

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

GRAPE

80% Syrah, 20% Cinsault

HARVEST

Manuel harvesting, sorted by plot.
Yields are 40 HL / Hectare

WINEMAKING

Destemming, put through a sorting table the grape trampling.
Traditional method with temperature control throughout the winemaking process.

AGING PROCESS

Aged on lees within stainless-steel tanks during 4 months.

PRODUCTION

5 400 Bottles

WINE AND FOOD PAIRING

Beautiful finesse and freshness in the mouth - Note of red fruits -
Gourmet

This wine will accompany your aperitifs, grills and platters of cold meats or cheese.

Service temperature 15°C

