

Domaine La Rouviolle

“ POK POK 2023” - AOP MINERVOIS



TERROIR

Mix of limestone and sandstone.
Vines are located at 100-150m facing South.

GRAPE VARIETIES

50% Cinsault, 50% Grenache Noir

PICKING

Manual harvest with a sorting in the parcel of land.
Placed in 10Kg boxes. Yields of 30Hl per Ha.

VINIFICATION

Grapes are kept in a cold room for 48H00 before being pressed
in a pneumatic press.
Fermentation at 16°C. MLF done.

ELEVAGE

Elevage sur lies en cuve inox pendant 5 mois

PRODUCTION

4 000 Bottles

TASTING AND PAIRING

Pale pink color, white flowers, red fruits and peach notes on the nose,
some elegance and finesse on the palate. Dry wine.

Will accompany nicely your apertifs, mix-salads, tapas, fresh goat
cheeses.

Pour at 8-10°C (48-50°F).



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