

Domaine La Rouviolle

“UN PETIT AIR 2022” - GP HÉRAULT



TERROIR

Soil with a mix of clay, limestone and sandstone.

Vines are facing South, located at 200-250m high.

GRAPE VARIETIES

40% Cabernet Sauvignon, 30% Marselan, 20% Syrah et 10% Cinsault

PICKING

Manual harvest done by hands with a sorting directly in the parcel of land. placed in 15kg boxes. Yields of 65 Hl per Ha

VINIFICATION

Bunches are destemmed on a vibrating sorting table.

Fermentation takes place in a thermo-regulated stainless steel tanks, for 2023 vintage maceration lasted 20 days.

ELEVAGE

In cement tanks for 4 months.

PRODUCTION

25 000 bottles

FOOD PAIRING

Bright ruby-color. Small red-fruits, blackcurrent, blueberry aromas. Immediately approachable with a medium tanic structure, some freshness and a nice lenght.

Good match with cold-cut, grills, vegetarian lasagnes, cheeses.

Poor at 15-16°C (59-61° F).

