

Rocca Maura

Les Vignerons de Roquemaure

Côtes-du-Rhône

Organic Red Wine – Pouch 3L

In a context of strong environmental trends, we are offering a new generation of the BIB® high-end version, with less packaging and therefore more ecological.



Blend

Grenache-based wine blended with Shiraz, Cinsault and Mourvèdre. The grapes are organically grown.



Terroir

Different types of terroirs can be found in the Côtes-du-Rhône appellation : stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51 hl/ha.



Winemaking

The wine is made following the principles of organic vinification (ex : less sulfites, limited use of additives...). The grapes are destemmed, crushed and fermented with regular pump overs (two daily during peak fermentation) to extract colour, flavour and tannins. After 3 weeks « on skins » the tanks are drained off and the skins pressed. The wine is then aged in concrete tanks on lees.



Tasting Notes

- Colour : nice cherry red.
- Aromas : great freshness, fresh fruits : redcurrant, cherries.
- Palate : supple wine, fresh and fruity. The structure offers soft and silky tannins.



Food Pairing

To taste with grilled vegetables, ratatouille or vegetable quiche.



Serving Temperature

14-16°C



Cellar Potential

Great to drink now with a short term aging potential (approx. 3 years).