

ROCCA MAURA

VIGNERONS DEPUIS 1922

Côtes du Rhône Blanc « 1922 »

1922 is the birth year of our cellar, in Roquemaure, the birthplace of Côtes du Rhône. Our Côtes du Rhône cuvée bears this name as a tribute to its creation ever since we celebrated its centenary.



Blend

- 1/3 Clairette
- 1/3 Viognier
- 1/3 Grenache white



Terroir

- Stony soils or clay and limestone subsoil
- Maximum yield for this appellation: 51hl/ha



Winemaking

- Pressing, natural static cold settling
- Alcoholic fermentation under controlled temperature (16°C)
- Stirring of the fine lees after fermentation
- Aged in tank



Tasting Notes

- **Colour:** pale green reflection
- **Aroma:** clear, intense, white fruits : pear, white peach, slightly citrus. Mineral notes
- **Palate:** aromatic explosion of peach and citrus. The mouth is mellow and the finish is long and harmonious



Serving Temperature

- 8-10°C



Aging

- Ready to drink.



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