

ROCCA MAURA

VIGNERONS DEPUIS 1922



Organic Côtes du Rhône Blanc



Assemblage

- Mainly Grenache blanc



Terroir

- Sandy soils and rolled pebbles Terroir
- Max yield : 51hl/ha



Vinification

- Organic vinification (ex: less sulfites, limited use of additive)
- Direct press
- 24h clearing
- Low temperature fermentation
- Stirring of the fine lees after fermentation for a better extraction
- Concrete tank



Dégustation

- **Colour:** pale yellow with some green glints.
- **Aromas:** nice and fresh, citrus fruits (lime) and hints of mint
- **Palate:** fine and supple wine ending on green apple note. The first mouth shows a good minerality still showing some fatness in the long finish



Température de dégustation

9-10°C



Évolution

To drink now



SCA ROCCA MAURA – 1 rue des Vignerons – 30150 Roquemaure – FRANCE
TEL +33 (0)4 66 82 82 01- contact@roccamaura.com – www.roccamaura.com
Siret 775 923 196 000 15 - TVA FR72 775 923 196 – ACCISE FR093312E0020