



LES ROCHES DU DOMAINE VALLOT

Organic and Biodynamic wine

Appellation: Côtes du Rhône

Soil: clayey-sandy, south facing and extended on sunny slopes. Vinsobres is located on a hill at above 450 m above sea level and features a mild microclimate all year long. This altitude brings the wine a lot of freshness.

Cuvée « Les Roches » comes from a specific parcel, planted with several grape varieties.

Varietals: Grenache 65% - Syrah 20% - Mourvèdre 15%

Vineyard labour: conducted in biodynamics since 2003, respecting natural cycles and lunar calendar.

Harvest: hand-picked

Vinification: traditional in concrete tanks with a long cold maceration before starting alcoholic fermentation (to maximise fruit expression).

Tasting

Lovely garnet red colour. On the nose, a subtle blend of red fruits and leafy notes. Generous in the mouth, with a beautifully opulent structure. A velvety texture with persistent cherry flavours is heightened by a touch of acidity in the finish. A rich and sun-kissed wine reflecting the grape varieties it is composed of!

Serving conditions: Room temperature (18°)

Pairings: grilled white meat, ratatouille.

Origin

The Vallot family has owned this estate since 1900! Their choice to embrace biodynamics was made 20 years ago, as the best way to respect the heritage and the land. The cuvée Les Roches is produced on a small plot of 3 hectares, planted with several grape varieties: Grenache 65%, Syrah 20% and Mourvèdre 15%.

