DOMAINE ROCHE

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

A.O.C. CAIRANNE RED
Cuvée « LA BOUSQUETTE »

Vineyard & Terroir

The vineyard of Domaine ROCHE consists of 25 hectares of vines with an average age of 50 years, cultivated using organic farming methods.

This cuvée comes from a single plot that is over 80 years old. It is located in the terroir known as "La Montagne." The soil formation dates back to the Quaternary period, consisting of gray clays and limestone gravel.

This plot, situated on the slopes of the Cairanne appellation, faces south.

Due to their age, the Grenache and Carignan vines growing together naturally produce very low yields.

Vinification & Aging

The harvest at the Domaine is carried out exclusively by hand. Selective sorting is done in the vineyard to avoid any prolonged contact with grapes that may be of lower quality.

Upon arrival at the winery, the grapes are fully destemmed. The grapes from this plot are vinified together.

Fermentation lasts for 30 days at temperatures of 25-27°C. Since the musts are naturally concentrated due to the low yields, extractions are carried out very gently.

Finally, the wine is aged for 12 to 18 months in vats.

Blending

The "La Bousquette" cuvée is primarily composed of Grenache and old Carignan from a single vineyard plot.

Serving Tips

To be served in large glasses at a temperature of 15-16°C.

Romain Roche, Vigneron-Récoltant – 1715 Route de Carpentras - 84290 Cairanne
Tel : +33 (0)6 74 55 57 33 - romain@domaineroche.fr - www.domaineroche.fr