



Since 1925

# PRESTIGE ROCHEGUDE



*Rochegude: from the expression "roc aigu,"  
reflecting its geography marked by rocky formations*

Colour	Appellation	Vintage	Format(s)
Red	AOP Côtes Du Rhône Villages Rochegude	2019	75 cl
Grape variety(ies)	Production	Environment	Production
60 % Grenache Noir, 20 % Syrah & 10 % Carignan, Mourvèdre	6000 bottles	EU Organic Farming	Producer's wine



## TERROIR

The 65 hectares of contiguous vineyards are on Pliocene soils, consisting of alluvial deposits with sands, gravel, and clays with excellent drainage.

## VITICULTURE

Anne, the winemaker, manages her vineyard organically and maintains vegetative cover every third row. The vines are between 15 and 20 years old. The harvest is mechanized.

## VINIFICATION

Harvest date: 17/09 & 07/10

Bottling date: 24/02/2022

Each grape variety is vinified individually to reveal its unique characteristics and potential. The vinification process is traditional, with temperatures managed according to the grape variety, and maceration periods ranging from 10 days to 4-6 weeks depending on the variety. A meticulous blending process is carried out on the finished wines to achieve the best balance. Aging is done in concrete and stainless steel tanks.

## ANALYSES

- Alcohol: 14.5%
- Residual sugar: <2 g/L
- pH: 3.6
- Total SO<sub>2</sub>: 91 mg/L

<b>SO<sub>2</sub></b> This wine: 91 mg/L	<b>Max limit organic red:</b> 100 mg/L	<b>Max limit red wine:</b> 150 mg/L
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If you drink alcohol, drink sensibly