



Since 1925

RESERVE ROCHETOUR



*Our grand cuvée, a contraction of the names
"RocheGude" and "Tourtin"*

Colour	Appellation	Vintage	Format(s)
Red	AOP Côtes du Rhône Villages RocheGude	2014	75 cl
Grape variety(ies)	Production	Environment	Production
45 % Grenache Noir, 30 % Syrah & 25 % Carignan, Mourvèdre, Cinsault	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

This cuvée is a single-parcel selection made from the "ramades" Grenache, the finest Grenache of the estate. This cuvée is only produced in the best vintages.

VINIFICATION

A traditional winemaking method that honors the centuries-old tradition of Mediterranean wines. A long maceration of one month ensures optimal extraction of the grape's components, intensifying the wine's aromatic complexity and tannic structure. After fermentation, the wine is pressed and transferred for an initial aging phase in tanks. The process then continues in 4500-liter oak foudres for four years. This long period in foudres allows the wine to develop a richness and complexity that reflect the unique character of our terroir.

ANALYSIS

- Alcohol: 14%
- Residual sugar: <2 g/L
- pH: 3.6
- Total SO₂: 93 mg/L

SO₂
This
wine: 93
mg/L

Max limit
organic red:
100 mg/L

Max limit red
wine :
150 mg/L

If you drink alcohol, drink sensibly