



Since 1925

ROC'ACUTA BLANC



*Latin name of the locality in 1236, Roca Acuta,
which means "Sharp Rock"*

Colour	Appellation	Vintage	Format(s)
White	AOP Côtes du Rhône	2021	75 cl
Grape variety(ies)	Production	Environment	Production
90% Viognier old vines 10% Roussanne	2500 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 average yield is 38 hl/ha. The harvest is mechanized and carried out at night between 10 PM and 4 AM. The berries arrive at 19°C to delay the start of alcoholic fermentation.

VINIFICATION

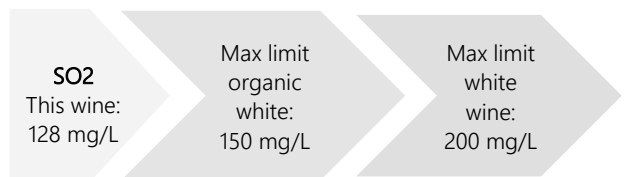
Harvest date: 14/09

Bottling date: 26/03

Protected with dry ice to avoid any early oxidation. Cold settling for 24 hours followed by fermentation in stainless steel tanks at a controlled temperature of 14-15°C for 3 weeks. Malolactic fermentation is blocked to maintain the wine's acidity and freshness. The wine is then filtered and stabilized for bottling.

ANALYSIS

- Alcohol: 12%
- Residual sugar: <2 g/L
- pH: 3.5
- Total SO₂: 128 mg/L



If you drink alcohol, drink sensibly