

The Wines

L'Accent de La Roquette Red Châteauneuf-du-Pape AOC

Domaine
LA ROQUÈTE

Vine age:
60 years.

Vinification:
The grapes are hand-picked with stringent double sorting at the vine, selectively destemmed, then undergo at least 30 days' fermentation in temperature-controlled vats. Pneumatic pressing and systematic malolactic fermentation.

Maturation:
The wine spends its first year in vats, then a second year in 30hl foudres. Bottled without fining or filtering at 2 years.

Serving temperature:
17°C

Current vintages:
2006
2007 available from Jan. 2010

In a few words:

Here is a bottle that does not possess all the ingredients of what is called a cuvée spéciale. No barriques, because the wine is aged in foudres for 2 years. No super-charged extraction, no blackness of colour, and no record-breaking alcohol scores.

No, there's none of that.

Our idea was not to violate the natural character of Grenache, quite the contrary. We wish to let it blossom gently, classically. To respect its requirements while it unveils all the minerality of the soil in which it is rooted. All the balance and elegance it yields in the great years. And, of course, all the richness we associate with it.

For Grenache has the great quality of not cannibalising the terroir for its own benefit; rather, it develops the terroir's personality for the greater pleasure of enthusiasts who love profound, genuine and serious wines.

You get my gist. L'Accent is, and will be in the great vintages of the future, a hymn to old Grenache – which, though not without flaws, remains the king of grapes in the Southern Rhône Valley and a great ambassador for the vin de terroir philosophy.

The features that form this terroir are: Grenache vines anchored for 60 years in the entrails of a high stony plateau (the Piélong lieu-dit) to the north of the village of Châteauneuf-du-Pape, on a slightly south-leaning slope; an increasingly Mediterranean climate (we do not irrigate, of course); and a team of men and women who respect this set of natural traits and strive to fulfil its potential.

That is the philosophy on which L'Accent is founded; 4,000 bottles to accentuate the true values of the vigneron's métier: working hard in the vineyards and simply "escorting" the wine as it matures in the cellars.

Output:
4,000 bts. Only made in good years.

Parcel selection:
L'Accent is made mainly from old Grenache vines planted on the Plateau du Piélong, which we blend a small proportion (about 10%) of Mourvèdre from the Pignan lieu-dit.



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