

The Wines

Domaine La Roquette Red
Châteauneuf-du-Pape AOC

Domaine
LA ROQUÈTE

Location:

The stony Plateau du Piélong (50%), various hillsides in the lieux-dits of La Roquette and Colombis (30%) and sandy soils in the Pignan district (20%).

Surface area:

67 acres.

Soil and subsoil:

Three different soils combine here to create the personality of La Roquette red wine: whether sandy or stony, they all sit on a thick layer of clay, which confers great resistance to drought.

Grape varieties:

Grenache Noir (70%), Syrah (20%), Mourvèdre (10%).

Vine age:

45 years on average.

Vinification:

Grapes are hand-picked, with stringent double sorting at the vine. Gentle pressing and selective destemming are followed by 25-30 days' traditional fermentation in temperature-controlled concrete and wooden vats. Pneumatic pressing, then systematic malolactic fermentation.

Maturation:

In vats for the first 10 months, then foudres (50-70hl) for a further 10-12 months. Bottled unfiltered at 20-22 months. Marketed at 2 years.

Personality and ageing:

A Châteauneuf-du-Pape perfectly pitched between richness, freshness, robustness and femininity. Generally enjoyable in its youth onwards. The best vintages peak around 10-12 years, but can age well beyond.

Serving temperature:

17°C

Current vintages:

1998

2000 in magnums

2004

2005 sold out

2006 sold out

2007 available in September 2009.

Output:

70,000 bts.



VIGNOBLES BRUNIER ■ VIGNERONS - RECOLTANTS
B.P. 5 ■ ROUTE DE CHATEAUNEUF-DU-PAPE ■ 84370 BEDARRIDES ■ FRANCE
TEL. +33 (0)4 90 33 00 31 ■ FAX +33 (0)4 90 33 18 47 ■ Email: vignobles@brunier.fr