

Roche-Audran

DOMAINE



LE CAILLOU Vin de France Red 2011

Blend : Grenache

Area, yield and age of vineyard : 0,5 ha, 15 hl /ha, 60 years.

Terroir : VISAN

This vineyard, which originally belonged to my grandmother, is located to the west of the village of Visan, at an altitude of 140 metres in the heart of the garrigue. The soil origins date from the alluvial terraces of the Würmian period in the fourth ice age of the Quaternary period, 80,000 years ago. **It is very arid, and is composed of more than 60% stones.** On this clay-limestone sandy terroir we have planted Grenache on the soils with red-brown colouration and Syrah on the dark brown soils. The vines are surrounded by natural vegetation including green oaks, white and flammula clematis, dogwood, hawthorn, thyme, madder...

Since 2009, this cuvée has been produced from a plot of Grenache on the Visan vineyard, which gives it the minerality essential for its balance.

Aromas and serving temperature :

This cuvée is deliciously rich in glycerol.

Its smoothness and aromas of crystallised cherries are an invitation to combine it with a gateau of chocolate fondant

Delicious as an aperitif, with foie-gras, blue cheese, chocolate desserts.... Serve at 15°C

Culture :

Biodynamic cultivation: in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification et élevage :

Our “Le Caillou” cuvée is created only from those great vintages that permit late harvesting (one month after phenolic maturity).

Late harvest takes place when the bunches consist of more than 50% dehydrated grapes.

Aged in oak barrels.

