

# Roche - Audran

DOMAINE



## Cuvée CESAR Côtes du Rhône 2014

**Blend :** Grenache

**Area, yield and age of the vineyard :** 3ha, 35 hl/ha, 80 à 100 years.

**Terroir :** BUISSON

Inspired by the Roman heritage of this land, Cuvée César is produced using the best parcels of Grenache from our Buisson vineyard. The variety of natural vegetation (Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme ...) and the geological complexity of the terroir convey to each parcel a true individuality which creates the intensity of this cuvée. The northern aspect of the vineyard brings a minerality and freshness which are essential to the balance of the wine.

### Aromas and Serving temperature :

Black cherry colour with intense ruby tints.

A nose of crystallised cherries and raspberry, with notes of garrigues, of thyme and rosemary.

Full-bodied and powerful, with excellent ripeness of fruit.

The structure is both powerful and elegant, and the freshness gives this wine great length on notes of raspberry coulis.

Keep for about a year and then enjoy for a decade.

Serve at 18°C.

### 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 and aging :

Harvesting, racking and bottling all follow cosmic rhythms in order to obtain wines that are as natural as possible. No chemical additives are applied. Only sulphur is used, with moderation. Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

Fermentation and ageing take place in 50 hectolitre tronconic French oak vats for 12 months.

