

# DOMAINE Roche - Audran



## MARIUS «Le père Mayeux» Côtes du Rhône Villages VISAN - Red 2012

**Blend :** Grenache, Syrah

**Area :** 3 hectares, 25 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...

**From the heart of the garrigue, this cuvée is the fruit of the best plots of the VISAN terroir.**

---

### **Aromas and serving temperature :**

Deep black cherry colour.

A powerful nose of ripe blackcurrant with light hints of spices (pepper). Subtle notes of riper fruits with woody and toasted aromas which enhance the blackcurrant.

Fleshy, round and powerful on the pallet with fine tannins.

**A fresh and elegant wine which will benefit from holding for a year, and can then be enjoyed for 7 – 8 years.**

Serve at 18° C.

---

### **Cultivation :**

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 ageing :**

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.

