

Roche - Audran

DOMAINE



Cuvée Nature - Sans soufre ajouté Côtes du Rhône 2017

For eleven years now, We have been practicing Biodynamic agriculture, following cosmic rhythms in the vineyard and in the cellars, always keen to promote harmony and balance.

This wine "REALLY" without added sulfur, or without any substitute chemical, is born every year in different plots ... For this vintage 2017, the parcels of Grenache and Syrah offer us this fruity and crispy wine ... 100% natural and without sulfur added of course!

Blend : Grenache, Syrah

Area, yield and age of the vineyard : 5 ha, 25 hl /ha, 30 years.

Terroir : BUISSON

The vineyard is located on the north-facing slope of the Raster and Cairanne hillside, at an altitude of 180 to 250 metres, with north-east/north-west exposure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme...

Aromas and serving temperature :

A dark cherry color bright.

A crunchy nose of red fruits (raspberry and wild strawberries)

A fruity and silky mouth with a greedy finish, with notes of wild berries.

A fond wine to consume today, with grilled meats, spicy dishes such as couscous, tajine with candied fruit (apricots, lemons, onions ...) ...

Consume within two days after opening. Serve at 16 ° C.

A delectable wine to drink now, and can be kept for 2 – 3 years.

Cultivation:

Biodynamics cultivation : in order to emphasize 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:

Long vinification in concrete vats, interspersed with careful remontages.

Bottled in Spring to preserve the flavour and freshness of this cuvée.



