

CORBIÈRES
LE ROC

Intense purple red. The nose is refined and balanced with notes of mocha, coffee beans, tobacco leaf, and black fruit such as plum and fig. Beautifully fresh in the mouth, with a fullness and complexity that creates great length built on finely chiselled tannins that are smooth and deliciously mouth-watering. It offers aromas of black pepper, juniper, tobacco, and peat, with a fruity, forest floor finish. A superb blend of two very different terroirs within the same appellation, which gives a distinctively different altitude Corbières, where power and elegance sit together perfectly. Immense ageing potential.

FICHE TECHNIQUE

Appellation
Corbières

Millésime
2018

Cépages
- Syrah 40 % ,
- Mourvèdre 40 %
- Grenache 20 %

Degré
14 % alc./vol

Terroir
Villafranchian limestone clay

Vinification
The Mourvèdre is from the sector of Fontfroide, and the Grenache and the Syrah from the Val de Dagne. The conditions of the 2018 vintage required traditional fermentation, as the grapes had been pre-sorted and entirely destemmed. Alcoholic fermentation took place around 28 °C with 20 days maceration. The three grape varieties were blended just before barrel ageing.

Élevage
Barrels 100%
Twelve month

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