

ADVERSIS DURO



CHÂTEAU LA ROQUE



Château La Roque Red 2018

AOC Pic Saint-Loup

Grape varieties

50% Syrah, 40% Grenache, 10% Mourvèdre

Terroir

East facing terraces, with clay and limestone scree soils (stony, on lower slopes).

The vineyard

Planting density of 6,000 vines stocks per hectare, yield of 45 hectolitres per hectare.

Vinification and ageing

Vinified in traditional or conical vats with temperature control and maceration of about 30 days before racking. After ageing in vats for around 12 months, the wine is bottled without filtering.

Tasting (26/09/2018)

Bright purple color. Expressive nose with notes of blackcurrant, gingerbread and garrigue. The gourmet mouth reveals notes of blackberry, liquorice and sweet spices. Long and persistent finish.

Food matches

Goes very well with Provençal pork, rack of lamb in a crust of black olive tapenade, beef carpaccio or fresh pelardon cheese.

Laying down

Can be drunk immediately, will keep for 5 years.

Service

Advised temperature: 16° to 18°.

Production

50000 x 750 ml bottles, 500 magnums

Notes and awards



Château La Roque 2016