



CHÂTEAU LA ROQUE

Château La Roque White 2019

AOC Languedoc

Grape varieties

30% Marsanne, 30% Rolle, 20% Grenache Blanc, 10% Roussanne, 10% Viognier.

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.

Harvesting vinification and ageing

Harvesting with shallow trays, 36 hours in a cold room, whole grape pressing, cold settling and vinification at controlled temperature. After ageing for 4 and 6 months in vats on fine lees and in demi-muids, the wine is bottled.

Tasting (11/02/2020)

A fresh and mineral nose that develops beautiful aromas of yellow fruits, peach and apricot. Rich in the mouth with a lovely aromatic expression. Elegant and stylish long finish.

Food matches

Goes well with salt-crusted chicken, grilled fish, Beaufort and Roquefort cheeses.

Laying down

Can be drunk immediately, will keep for 3 years.

Service

Advised temperature: 9° to 11°.

Production

25 000 bouteilles de 750 ml.

Notes and awards



Château La Roque 2016

