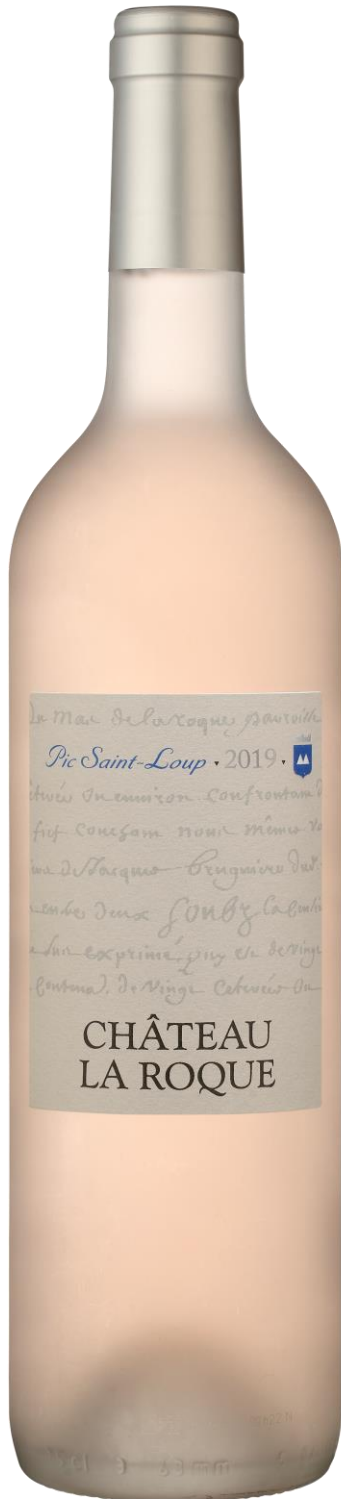


ADVERSIS DURO



CHÂTEAU LA ROQUE



Château La Roque Rosé 2019

AOC Pic Saint-Loup

Grape varieties

50% Mourvèdre, 30% Cinsault and 20% Syrah.

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 to 6 months in vats on fine lees, the wine is bottled.

Tasting (11/02/2020)

It is a fresh wine that develops pink fruits aromas, redcurrants and raspberries. Frisky and fresh finish. Bright, supple and balanced wine with a nice length on the palate.

Food matches

A perfect accompaniment for veal osso bucco with orange zest or swordfish steak with coriander or fresh cheeses.

Laying down

Can be drunk immediately, will keep for 2 years.

Service

Advised temperature: 9° to 11°.

Production

25 000 bottles of 750 ml, 600 magnums.