

Domaine La Rouviolle

“A TEMPO 2022” - AOP MINERVOIS



TERROIR

Soil with a mix of clay, limestone and sandstone.
Vines are facing South, located at 200-250m high.

GRAPES VARIETIES

60% Syrah, 30 % Cinsault and 10% Grenache

PICKING

Manual harvest in 10kg boxes.
Yields of 45HL per Ha.

VINIFICATION

Bunches are destemmed on a vibrating sorting table, foulage.
Fermentation in a thermo-regulated tanks, long maceration of 30 days.

ELEVAGE

In stainless steel and cement tanks, for 6 months.

PRODUCTION

18 500 bottles

TASTING AND PAIRING

Bright ruby color, red & black ripe fruits aromas with some concentration, black pepper notes, supple tannins, volume on the palate and a long after-taste.

Nice match with fine cold cuts, a rib steak, cheeses.

Poor at 16°C (61° F)

