

# Domaine La Rouviolle

AOP MINERVOIS - BAROQUE 2022



## TERROIR

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

## GRAPES

60% Cinsault and 40% Syrah

## PICKING

Manual harvest in 10kg boxes. - sorted by plot.  
Yields are 45 HL / HA

## VINIFICATION

The grapes are destemmed by vibration, passed over a manual sorting table and crushed.

Temperature-controlled vinification with a 25-day vatting period.

## ELEVAGE

Temperature-controlled stainless steel vat for 4 months

## PRODUCTION

19 000 bottles

## FOOD AND PAIRING

A light, fruity wine with a fine finish.

Baroque goes well with sauces, red meats and cheeses.

Serving temperature 18°C

