

Domaine La Rouviolle

“ECLIPSE DE LUNE” 2023 - VIN DE FRANCE -



TERROIR

Soil with a mix of clay, limestone and sandstone.

Vines are facing South, located at 200-250m high.

CEPAGES

100% Cinsault

PICKING

Manual harvest in 10kg boxes.

Yields of 30HL per Ha.

VINIFICATION

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

Temperature-controlled vinification, with temperatures maintained at 22°C.

ELEVAGE

Temperature-controlled stainless steel vat for 4 months

PRODUCTION

4 300 Bottles

FOOD AND PAIRING

A delicious, light wine with notes of red berries: redcurrant, pomegranate. Don't hesitate to drink it chilled in fine weather to accompany grilled meats, aperitifs or everyday dishes.

Poor at 13 or 16°C

