

Roche-Audran

DOMAINE



TRADITION RED Côte du Rhône

Area, yield and age of the vineyard: 7,5 ha, 35 à 40 hl /ha, 60 ans..

Terroir : BUISSON

This family vineyard is located on the north-facing slope of the Rasteau and Cairanne hillside, at an altitude of 180 to 250 metres, with north-east/north-west exposure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme...



Grenache, Syrah, Carignan



Titre alcoolique : 13,5 % vol.

Black cherry colour with ruby tints



A distinctive nose of red fruits (cherry, raspberry), and with hints of peony.



Full-bodied and supple, flavour of red fruits with soft and smooth tannins. Very good length with lasting freshness and taste of red fruits...



A delicious wine ready to drink now and will keep for 2 – 3 years.
Serve at 18°C with mediterranean and italian foods.

Cultivation :

in order to give emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification and ageing :

Harvesting, racking and bottling all follow cosmic rhythms in order to obtain wines that are as natural as possible. No chemical additives are applied. Only sulphur is used, with moderation. Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

After 6 months ageing in concrete vats, the red Côte du Rhône is bottled very young to preserve all the freshness



Tous nos vins sont certifiés Agriculture Biologique et Biodynamie

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