

CUVÉE PRESTIGIEUX LANGUEDOC - ROUGE



Château du Roc



Character: Aromatic, Sophisticated, Woody

Grapes: Shiraz/Grenache

Vintage: 2013

Alc: 14%

Garde: 4-8 years

Soil Type: pebble terraces, shist slopes and hard chalk

Winemaking process: Desteemed harvest, crushed must, cold maceration, low temperature fermentation and aged in new oak barrels for twelve months.

Appearance: The colour is dark red with purple reflexions.

Aroma: This wine has an incredible aroma complexity. You will first be able to identify fruity notes, such as dark cherry and a hint of plum, then comes some roasted notes of coffee and dark chocolate to finish with some smoke undertones.

Palate: Everything in the flavour of this wine is reminiscent of its elegance, the velvet tannins are melted in a rich palate that gives the finish an incredible length.

Pairing: Red Meat, grilled meat, Duck and Goose, venison, delicatessen, Firm cheeses, Spicy Food, Chocolate.

