



Roches Noires

AOP SAINT-CHINIAN-ROQUEBRUN

RED 2022



GRAPE VARIETIES

Syrah, Black Grenache, Mourvedre



VINIFICATION

Vinification in whole bunches (carbonic maceration) between 25 to 30 days in vat.



TASTING

Burlat cherry colour with purple reflections. Powerful nose with black fruit aromas, sprinkled with Zan. Elegant, balanced mouth, with silky tannins, highlighting aromas of black olives with a hint of cocoa.



AWARDS:

Pending 2024's wines competitions results.

2021 vintage :

- Gold Medal at 2023 NATIONAL VINALIES Wines Contest
- Gold Medal at 2022 INTERNATIONAL WINE CHALLENGE
- Gold Medal at 2023 OCCITANIE VINALIES Wines Contest
- Gold Medal at 2022 CITADELLES DU VIN Contest
- Gold Medal at 2022 FOIRE DE BRIGNOLES Contest
- Silver Medal at 2023 TERRE DE VINS Contest
- Silver Medal at 2022 DECANTER WORLD WINES AWARDS
- Silver Medal at 2022 INTERNATIONAL FEMINALISE Wine Contest
- Silver Medal at 2022 OCCITANIE VINALIES Wine Contest
- 90/100 2022 DECANTER WORLD WINES AWARDS

DEGREE: 14% vol.

MATURING & PACKAGING

Aged in stainless steel vats in an insulated and air conditioned cellar. Bottled at the property in an exclusive engraved "Roquebrun" bottle.

FOOD & WINE PAIRING

Perfect with lamb or Cantal cheese.

