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LA ROCALIÈRE ROSÉ – 2016

This organic rosé makes its debut this year. It has a deeper color, reflecting the rich terroir of Lirac, and expresses red fruit flavors at once fresh and versatile on the palate.

APPELLATION	Vin de France
VARIETALS	80% Grenache, 20% Syrah
SOIL TYPE	Sand and clay
ELEVATION	330 feet
VINE AGE	30 years
VINEYARD AREA	5 acres
PRODUCTION	8,000 btls - 666 cases/year
FOOD PAIRING	Perfect as an aperitif or with simple hors-d'oeuvres.
VINIFICATION	Cold maceration (approx. 12 hours). Then, juice is pressed, 10-day fermentation between 55-64°F. Racking twice before bottling. Aged in both stainless steel and concrete tanks.

DOMAINE LA ROCALIÈRE

COUNTRY	France
REGION	Southern Rhône Valley
APPELLATIONS	Lirac AOC, Tavel AOC, Vin de France
CLIMATE	Mild Mediterranean winters, hot summers. Mistral wind reduces humidity.
FOUNDED	1995
FARMING	Organic
WEBSITE	www.domainelarocaliere.com

Two sisters, Séverine and Mélanie, who took the reins from their father in 2009, proudly describe their winemaking operation as “women’s business”.

They pay obsessively close attention to all stages of their vinification process and insist their wines are “hand-made”.

Producing a rich variety of reds, whites and rosés from 30-40 year-old vines in the Lirac and Tavel regions, the sisters and their small team believe each vintage expresses their meticulous and intimate work.

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