



LE CLASSIQUE

LA ROCALIÈRE WHITE – 2016

Delicate jasmin and honeysuckle aromas, accentuated by the roundness of the mouth. A fresh citrus finish.

APPELLATION	Lirac AOC
VARIETALS	60% Grenache Blanc, 40% Clairette
SOIL TYPE	Sand and gravel terrace
ELEVATION	660 feet
VINE AGE	40 years
VINEYARD AREA	6 acres
PRODUCTION	1,200 btls - 100 cases/year
FOOD PAIRING	Brique Goat Cheese, Curry Prawns, Guacamole.
VINIFICATION	Direct pressing. 10-day fermentation at low temperature. Aged in stainless steel 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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