

SO VIGNERONS

FRENCH LANGUEDOC WINEMAKERS



Roc d'Opale Grenache-Chardonnay



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Grenache Blanc 60%, Chardonnay 40 %

Volume by Alcohol

12 % vol.

Winemaker

Claude Serra

Soil

The Grenache Blanc and the Chardonnay are cultivated by the Étang de Thau. The soil is composed of limestone with a south east exposure.

Vinification

Harvested early morning so that grapes are at low temperature. Light skin maceration (4 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (18°C). Maturing in stainless steel tank in order to keep the freshness.

Tasting notes

Pale yellow robe with straw yellow nuances. Brilliant and limpid colour. The nose is fresh with notes of citrus fruits such as grapefruit and lime and dry herbs. Round and fresh on the palate. Spicy flavours with floral and mineral notes.

Food pairing

Great on its own or to be served with salads and fish.

Bottle Life

Ready to drink now or can be kept for the next 3 years.

Palletisation

105cs x 6 x 75cl

Roc d'Opale Grenache/Merlot



Roc d'Opale Grenache-Merlot



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Grenache Noir 50%, Merlot 50 %

Volume by Alcohol

12.5 % vol.

Winemaker

Claude Serra

Soil

Vines are cultivated on the hillsides, 30km north of Montpellier on soils southly exposed and composed of limestones and clay.

Vinification

Royat cordon training, thinning out of the leaves during the maturation. Harvested at night to keep the grapes at low temperature. De-stemming, traditional vinification with a two-week fermentation on skins. Pneumatic pressing, maturing in stainless steel tank after light fining.

Tasting notes

Garnet-red colour with purple-blue tint. Dominance is on cherry, redcurrant and plum notes. The mouth offers a nice freshness with a long lasting finish.

Food pairing

This is a pleasant wine to drink on its own or with pasta and Mediterranean dishes.

Bottle Life

Ready to drink now or can be kept for the next 3 years.

Palletisation

105cs x 6 x 75cl