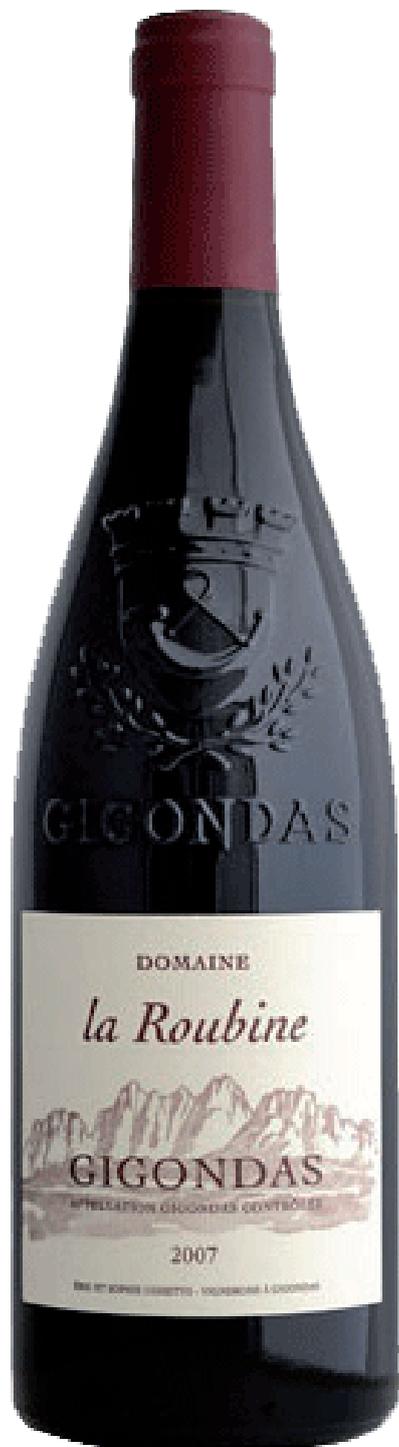


# Domaine la Roubine



## GIGONDAS



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### VINEYARD

Area : 5 ha/12,35 acres.

Average yearly production : 130 hl.

Grapes : 70% Grenache - 15% Syrah - 15% Mourvèdre.

Vineyards average age : 40 years.

Culture method: Reasonable culture, with mechanical treatment of the soil without chemical fertilizer, without any synthetic product.

### WINEMAKING

Varietal vinification: Grenache /Mourvèdre in the same tank and Syrah /Cinsault in another tank.

Tank: Concrete tank.

Cold maceration: No.

Yeasting : no, only natural yeasts.

Maximum temperature: 33 °C.

One pumping-over a day, punching of the cap and delestage\* if needed. Fermentation length: 45 days.

### MATURING

50% in concrete vat and 50% in demi-muid (6 hl french oak barrel) during 14 months.

Malolactic fermentation in demi-muid and concrete vat.

One bâtonnage\* a month.

### BOTTLING

No fining and no filtration Bottling at the end of Winter :

February - March.

Storage of filled and corked bottles in airconditioned cellar.

### WINE CHARACTERISTICS

Great soil, high vineyard and cellar application result in great WINE. Deep, supple and silky tannins, a balance favourable for storage, but a still fruity and fresh wine.

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