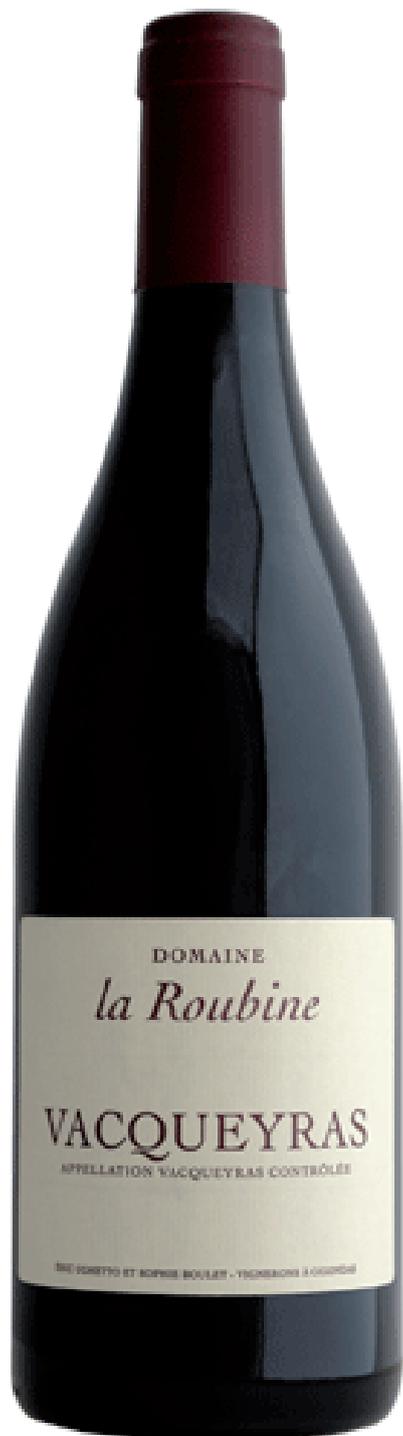


# Domaine la Roubine



## GIGONDAS

### VACQUEYRAS



#### 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.

Vine exposure : North - West.

Soil : Clay - limestone, scree ori.

Harvest : hand harvesting ; grapes are sorted.

out on the trunks and on a sorting table too.

Looking for the highest maturity.

#### WINEMAKING

Varietal vinification : Grenache/Mourvèdre in the same tank and Syrah/Cinsault in an other 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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