

## DOMAINE ROCHE

## CAIRANNE

In 1929, Victorin Roche, decided to create the wine cooperative of Cairanne with a group of winemakers. In 1963, Marcel Roche gradually increased the vineyard surface area by investing in 30 extra hectares and he focused on the plots of the Cairanne AOC.

In 2009, Romain Roche took over the operation and created Domaine Roche. Both modern by its age and traditional due to its heritage, Domaine Roche respects the family values based on love for the vineyard and passion for the wine. Working on the land has always been done in the respect of the environment, in order to produce quality wines and to ensure that these actions continue in the long-term. 2022 is the first vintage in organic certified.



70% Grenache  
30% Syrah



57°F  
14°C



0-5 years



50 years old



Organic  
Certified



30-35 hl/ha  
51 000 bts



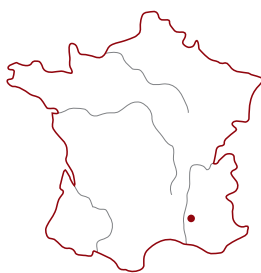
## TERROIR

**VINEYARD** : 25 ha vines

**LOCATION** : Located on the Cairanne commune, between the "Garrigues" plateau and the «Montagne» region

**SOIL** : Grenache: red clay pebbles  
Syrah: white clay limestone hillsides

**EXPOSURE** : South for the Syrah grape



## WINEMAKING

**HARVEST** : Exclusively manual

**VINIFICATION** : Each plot is vinified separately

Grenache grape in thermoregulated concrete tanks

Syrah grape in thermoregulated stainless steel tanks

**MATURATION** : 8 to 10 months in concrete tanks for the Grenache grape, and in barrels and demi muids for part of the Syrah grape

## TASTING NOTES



Full red colour



Garrigue, dark red fruits, candied orange



Blackberry, black cherries, medium to full-bodied

## FOOD PAIRING

Irish lamb stew

Slow braised beef cheek

Wild boar ribs