

## DOMAINE ROCHE

CAIRANNE  
La Bousquette

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.



85% Grenache  
15% Old Carignan



57°F  
14°C



7-12 years



120 years old



Organic  
Certified



25-30 hl/ha  
4000 bts



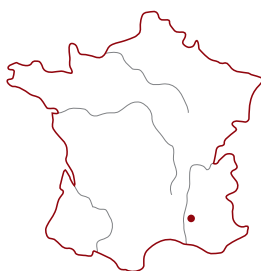
## TERROIR

**VINEYARD** : 25 ha vines

**LOCATION** : The plot is located at the foot of the Miocène mountains

**SOIL** : The soil is made of clay and limestone

**EXPOSURE** : South East exposure



## WINEMAKING

**HARVEST** : The harvest is exclusively manual.

**VINIFICATION** : A selective sorting takes place on the vineyard in order to avoid any prolonged contact with lower quality grapes. Once in the cellar, the harvest is completely destemmed.

**MATURATION** : 12-months maturation in a concrete tank

## TASTING NOTES



Deep purple



Blackberries, peppery garrigue,  
new leather, licorice



Great mid-palate, ripe & present  
tannins

## FOOD PAIRING

Rack of lamb, Garlic lemon & thyme

Classic roasted turkey

Cold meat platter