

## DOMAINE ROCHE

VIN DE FRANCE  
Le Vilain Petit Canard

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.



40% Grenache Gris  
40% Clairette  
20% Marsanne



50.°F  
10°C



0-4 years



10 years old



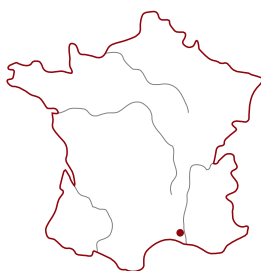
Organic  
Certified



40 hl/ha  
6000 btl



## TERROIR



**VINEYARD :** 25 ha vines

**LOCATION :** Located on the bottom of Cairanne

**SOIL :** Clay pebbles

## WINEMAKING

**HARVEST :** Manual harvest. Selective shortive on the vineyard.

**VINIFICATION :** Arrival in the cellar, the whites are pressed and settled. Fermentation times are approximately 1 month at temperatures of 57.2°F.

**MATURATION :** 6 to 8 months takes place in stainless steel vats on fine lees.

## TASTING NOTES



Deep purple



Peppery herbs, ripe fruit & leather



Ripe black & blue fruits, leather & dried flower aromas, medium to full-bodied

## FOOD PAIRING

Beef carpaccio

Moussaka

Baked camembert