

DOMAINE ROCHE

CAIRANNE
Marcel Roche

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.



100% Grenache

57°F
14°C

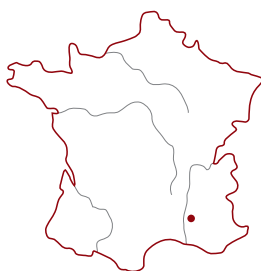
4-7 years



70 years old

Organic
Certified30 hl/ha
4000 btls

TERROIR

**VINEYARD** : 25 ha vines**LOCATION** : This plot is located at the head of the terroir called «Garrigues»**SOIL** : The soil is made of red clay and limestone**EXPOSURE** : Situated next to a waterway, what make possible to temper the dry summer effects on grapes

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. Each plot is vinified separately.

Extraction is very sweet during maturation, what gives this special harvest suppleness and subtlety.

TASTING NOTES



Deep purple

Black raspberries, candied orange,
wild flowers, peppery garrigueMedium to full-bodied, rich,
fresh, lively mouthfeel

FOOD PAIRING

Lamb tagine

Rabbit in sauce

Beef marinade