# **DOMAINE ROUX**

## CHÂTEAUMEILLANT Médiolanum

Jean-Claude Roux settled in 1986 next to the family farm, in the Center region. He produced grain while having a small flock of sheep. In 1994, he started with his wife in viticulture over the vineyards of Quincy. Today, they use 7.5 hectares of AOC Quincy. In 2010, they purchased 3.3 hectares of vineyards in Châteaumeillant to complement their range with red and rosé. In spring 2016 their eldest son, Albin returned to the field and took their succession to port it to new horizons











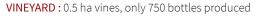
60% Gamay 59°F 40% Pinot Noir 15°C 2024

45 years old

Sustainable

45 hl/ha

#### **TERROIR**



LOCATION : Around the village of Châteaumeillant

SOIL : This hillside is made of "gneiss" and "trias", gravel, sand, and grey clay. The vineyard is farmed sustainable: the grass cover between each row is important to prevent the erosion an encourage the bio-diversity

EXPOSURE : South east facing

### WINEMAKING

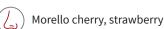
HARVEST : The grapes are exclusively hand-picked and collected in 17kg cases

VINIFICATION : Bunches are destemmed, before fermenting the berries in temperature controlled stainless steel thank for about 3 weeks (pomp over and plunging are used to extract the tannins and the colour)

MATURATION: 100% of the wine is aged for 10 months in 3 wine's barrels

#### TASTING NOTES

Bright, deep, garnet



Elegant and smooth, red cherry, plumy with a hint of coffee, soft tannins



**Chicken Ballotine** Grilled Cheese Butternut Squash Soup

VILLE SELECTION