



DOMAINE LE ROC

Le Roc Blanc

The parcels are planted with a vine density of 4500 to 5000 vines per hectare, on soil of gravely boulbenes. Yields are 40hl/ha.

The white is vinified and aged in oak barrels (10% of new oak every year). It is vinified at temperatures of between 18 to 20 degrees, which is matured on fine lees for several months before being bottled. Barrels are regularly stirred during aging on fine lees. Bottled after a light filtration.

Le Roc Blanc is a dry white but expresses plenty of freshness in the mouth with dry fruits aromas. It is ample and persistent. It will go perfectly on charcuteries, grilled fish and cheese.



SPECIFICATIONS

Wine: White Le Roc Blanc

Varietals: 40% Chardonnay, 40% Sémillon, 10% Viognier, 10% Muscadelle

Appellation: Vin De France

Soil: Gravely boulbenes

Age: 35 years Vineyard

Area: Less than 1 Ha

Agricultural Method: Lutte raisonnée