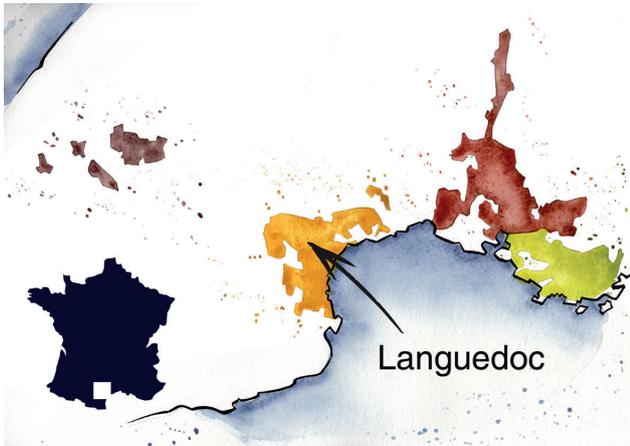




LES ROUCAS SAUVIGNON BLANC



Our parcels are spread out over several geographic zones giving us a wide range of choices concerning the style, alcoholic degree, maturity and terroir to build complex wines. One large zone of production for Sauvignon Blanc is around the village of Puichéric in the Minervois where we get great balance of fruit & natural acidity from the cool climate. The other sizeable production zone is just south of St. Chinian where we are searching for mature fruit and weight in the hot Biterrois climate.

Throughout our IGP vineyards we have limestone and clay soils. Sauvignon Blanc is sensitive and expresses limestone well in its flavors such as it does in Sancerre. Even though we specifically plant Sauvignon in planted in hard limestone soils to achieve a mineral nuance to our naturally very ripe fruit profile, other factors in our regions are perhaps more influential to the profile than the soil. Here wind and moisture are big factors in the quality : in Puichéric the wind direction is usually Atlantic and quite cool, bringing precipitation from Bordeaux across the south of France. In our other major growing area between Narbonne & Beziers, the Mediterranean winds that blow onto St. Chinian are dry, hot and and much less influential.

We are harvesting at night, keeping the grapes cool with dry ice between the vineyard and the winery and pressing immediately after a maceration with skin contact that lasts a few hours. For Sauvignon Blanc, we are selecting yeasts that will ferment through over 2 weeks at the low temperatures and we keep the wine very cool afterwards to reduce the possibility of oxidation. We are looking for a mineral profile with nice weight in the mouth. After fermentation, the wines are racked off the fine lees and stored in temperature controlled tanks until bottling.

We've blended 6-7 different Sauvignons from different harvest dates and differences in microclimate to create balance and a beautiful aromatic profile. We don't use any oak or oak substitutes and rely on the fruit to mix with the minerally Sauvignon to create complexity.

Les Roucas Sauvignon Blanc is mineral, fresh, with loads of grapefruit, lemon, and lime coming through on the palate. Nice length in the mouth and balanced acidity.

Ideally paired with seafood, goat cheese (Crottin de Chavignol ou Saint Maure), Greek salads, steamed mussels, tomato bruchettas and spicy Asian dishes.

100% Sauvignon Blanc
Serve Chilled between 8° & 12° C (45° & 55°F)
Alc: 12.42 alc. /vol.
VA: 0.44 g/ H2SO4/l.
RS: 5.2 g/l
ph: 3,27



PAYS D'OC
INDICATION GÉOGRAPHIQUE PROTÉGÉE