
ROC BLANC

Roc Blanc is the Chateau's highest point and features on land registry records. The name refers to its superlative quality limestone soils which shape the wines and impart cellaring capacity, bolstered by two years maturing in oak casks. The quintessential qualities of our terroir are encapsulated in Roc Blanc.

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Bottle Size: 750 mL

UPC Number:
3760000620161

Vintage: 2014

Producer: Château Gilbert & Gaillard - COMING SOON

Country: France, Languedoc

Alcohol: 14%

Composition:

55% Syrah, 35% Grenache, 10% Mourvedre

TASTING NOTES:

Very dark hue. Refined nose with oak overtones showing delicate notes of toast and cocoa. The palate reveals seductive density, fine tannins and restrained power. The finish stays very focused with fruit starting to peep through.

VINEYARD:

The terroir of the Gilbert & Gaillard Castle is quite exceptional. The environment is heavily in the scrub, rich in thyme, rosemary, juniper, wild fennel, and pine forests.

Surface: 3000 Ha

Soil: Clay and limestone hillsides between 150 and 200 meters

Average age of vines: 25 years

Climate: The Mediterranean climate here ensures plenty of sunshine, ample rainfall especially in autumn and the frequent presence of the North Wind

VINIFICATION:

Harvest: Hand and machine depending on the plot. Done by gravity, so as to preserve the maximum amount of grapes that are sent to the tanks. Grapes are destemmed.

Fermentation: Approximately 3 weeks, with gentle extraction by pumping during the fermentation phase. Some of the grapes vinified in whole bunches, with barrel aging directly after racking

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FOR MORE INFORMATION VIST: KINDREDVINES.COM
