



## Vin de France Roque N Toque

2020

"-Deep, intense violet hue -Exuberant nose of dark fruit (black cherry, cassis, blackberry) and violets -Rich, generous and lively on the palate with a vivacious and energetic finish"



### Vintage

The 2020 vintage is characterised by its precocity and a very beautiful aromatic expression. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promising vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

Grenache and Syrah vines are grown according to organic agriculture standards on two parcels -"Les Roques" and "Fontbonne"- on clay-limestone soils, located in Sarrians and Vacqueyras.

### Winemaking

Vinification and maturation with no added sulfites, in a « primeur » or « nouveau » style : very few pump-overs, a short fermentation period and an early racking off of the wine to favour intense fruit flavors.

### Service & food pairing suggestions

To be shared on all occasions...from an improvised « afterwork », to friendly gatherings, as well as with exotic and spicy world-cuisines !

Enjoy in its youth to fully appreciate the delicious fruit  
Serve at 13°-15°C.