



## Vin de France Organic wine Roques 'N' Toque

2022

"Deep, intense ruby colour with purple hues. Exuberant nose of red and black berries. Fresh mouth, generous and lively with a vivacious and energetic finish."



### Vintage

A 2022 vintage marked by a spring and a summer historically hot and dry. These phenomena led to an increasing precocity at each stage of development of the vine. However, flowering took place under ideal conditions. Rains in mid-August made it possible to reach the harvest more calmly, thus spreading out the mid-August harvest at the beginning of October. At the end of this vintage with a very atypical climate, the wines have beautiful structures and beautiful colours.

### Grape varieties

50% Grenache, 50% Syrah

### Terroir

Grenache and Syrah vineyards grow on two parcels - "Les Roques" and "Fontbonne" - on clay-limestone soils, located in Sarrians and Vacqueyras villages.

### Winemaking

Winemaking and maturation with **no added sulfites**, in a 'primeur' or 'new' style: very few pump-overs, a short fermentation period and an early racking off of the wine to favour intense fruit flavours.

### Service & food pairing suggestions

Wine to drink young and chilled, with a charcuterie board and of cheese. 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 chilled at 12°C.

## AWARDS

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