

Domaine la Roubine



GIGONDAS

SÉGURET

Côtes du Rhône Villages

VINEYARD

Area : 0,5 ha/1,25 acres

Average yearly production : 15 hl.

Grapes : 70 % Grenache, - 30 % Mourvèdre.

Vineyards average age : 50 years.

Culture method : Reasonable culture, with mechanical treatment of the soil without

chemical fertilizer, and without any synthetic product.

Vine exposure : West.

Soil : Yellow clay.

Harvest : hand harvesting ; grapes are sorted out on the trunks and on a sorting table too.

Looking for the highest maturity.

WINEMAKING

Varietal vinification : Together, in the same tank.

Tank : Concrete tank.

Cold maceration : No.

Yeasting : no, only native yeasts.

Maximum temperature : 30 °C.

One pumping-over a day, and delestage if needed.

Fermentation length : 30 days.

MATURING

In ovals during 8 months.

Malolactic fermentation in ovals too.

One bâtonnage a month.

BOTTLING

No fining and no filtration.

Bottling : June/July, the year aftervinification.

Storage of filled and corked bottles in airconditioned cellar.

WINE CHARACTERISTICS

The culture method combined with a yellow clay soil and the Grenache/Mourvèdre blending gives birth to a highly expressive wine with good aging qualities.



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