

# Terres d'orb Rouge Haute Vallée de l'Orb IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ROQORB	Cave du Roquebrun	France	Languedoc
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon, Merlot, Syrah, Grenache Noir, Carignan	13%	No	Screwcap



## Background

Roquebrun is an attractive medieval town in the Languedoc's Black Mountains. The well-run co-op here makes some exceptional wines which are centred on the Saint-Chinian appellation. Due to Saint-Chinian's location being situated slightly higher up, away from the warmer plains, the wines produced can achieve true elegance and finesse. The vineyards are planted on south-facing slopes with the soil comprising of argilo limestone and characteristic smooth pebbles which retain the day's heat and radiate it at night. Some of the vines are more than twenty years old.

## Winemaking

Once the grapes are destemmed, they ferment in stainless steel tanks for 20 days. Automatic punching down of the cap occurs twice a day at a controlled temperature (25°C). Additionally, the must is pumped over once a day. These techniques aid colour and flavour extraction whilst retaining the vibrant fresh fruit characters.

## Tasting & Pairing

Vibrant aromas of sweet violets and lavender alongside deep black cherry notes. Smooth, light and soft in texture, leading to flavours of rich blackberries. Juicy, ripe red berries with a hint of vanilla and spice appear on a well-balanced, harmonious finish.

Pairs perfectly with Mediterranean salads or pizza. Alternatively, try with South East Asian dishes.

## Sustainability & Extra Information

Vegetarian