

Cave de Roquebrun

Col d'Arribat Saint-Chinian-Roquebrun AOC

ABV

14%

Capsule

Cork

Code

ROQARR

Region and Country

Languedoc, France

Grapes

Syrah, Grenache Noir, Mourvèdre

Producer

The well-run co-op here makes some exceptional wines which are centred on the Saint-Chinian appellation.

Climate, viticulture, winemaking

Roquebrun is an attractive medieval town in the Languedoc's Black Mountains. 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.

The Syrah, Grenache Noir and Mourvèdre are harvested according to the individual plots within the vineyards. The grapes are de-stemmed and undergo carbonic maceration where the weight of the fruit naturally gently presses out the juice. Classic red wine vinification techniques are used and the resulting wine is aged in stainless steel vats.



Tasting Notes

Deep complex aromatic perfumed notes alongside crushed red berries and bramble fruit. Round, soft tannins create a well-structured style with good weight. Ripe blackberry flavours are dominant with earthy spice and herb nuances.

Good to know

The estate is certified HVE Level 3, a guarantee that the vineyard and winery work with very little environmental impact. The estate encourages biodiversity within the land, creating inviting spaces for insects and animals to help with pest control. Water management is also key and that energy and fuel is used only when needed, nothing is wasted.

Vegetarian friendly.