

# technical sheet



**RANGE: ROCK & SCHISTE**

**ROGERIES**

**MACERATION WHITE**

**2019**

**VIN DE FRANCE**

**The aim of the domain** is that each cuvée should be a unique work of art, never made before, and never to be made again - each one with its own moment or pleasure!

**The spirit of this cuvée** was to create a new type of wine in our range: the white maceration wine. Our grain de folie (white) of the year!

## **GEOLOGY**

Schist alteration, sometimes sandstone, sometimes with quartz or phthanite banks.

## **GRAPE VARIETY**

Chardonnay which comes from our old vines in the Clos du Réau and La Roche.

## **CULTIVATION METHOD**

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on natural products.

## **WINEMAKING**

Short maceration (9 days), destemmed grapes.

Aged in Burgundy barrels and Italian amphora, unfiltered.

## **ANALYSIS**

Sulphur: total = 32 mg/L (free < 10 mg/L); Alcohol: 13,03% vol

## **TASTING**

Here is a white wine of maceration which awakens the chardonnay. The colour is golden without being amber or orange. One is first of all seized by the depth of the aromatic expression. The palate provides a comparable emotion, refined and sharp. The finish underlines the fruits and spices which let you imagine new agreements. The tannic texture extracted from the skins and seeds reinforces the expression of the terroir and brings a new dimension to the mouth!

## **ADVICE**

Our favourite pairings: a chicken tagine, white poultry and pressed cooked or washed-rind cheeses.

Serve at 10°C to taste between 13 and 14°C. Cellaring: 5 years and more.

