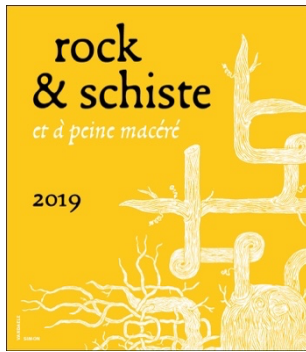


# technical sheet



**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 idea of this wine was to create a new type of wine in our range: the white maceration wine. Our most eccentric white vintage!

## **GEOLOGY**

Schist Dark schist of Anjou Noir with a dash of quartz

## **GRAPE VARIETY**

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

## **CULTIVATION METHOD**

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products.

## **WINEMAKING**

Short skin contact. Ageing in Burgundy oak barrels and Italian amphora. This unfiltered wine may show a slight deposit, which will not impair its quality.

## **ANALYSIS**

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

## **TASTING**

Here is a macerated white wine which brings the Chardonnay grapes to life. Its colour is golden without being amber or orange. The depth of aromatic expression on the nose is the first thing to impress. The palate is equally exciting, refined and sharp. A fruit and spice focused finish lets us imagine some original pairings. The tannic texture extracted from the skins and seeds emphasizes the terroir's character and brings a new dimension to the palate!

## **ADVICE**

Our favorite pairings: a chicken tagine, white poultry and cheeses (blue, pressed or washed-rind).

Decanting may be appropriate for the first two years.

Serve at 10°C and enjoy between 13 and 14°C. Cellaring: 3 to 5 years.

