



PRODUCER PROFILE

Estate owned by: Louis Barruol
Winemaker: Louis Barruol and Laurent Bézert
Total acreage under vine: 153
Estate founded: 1150
Region: Rhone Valley
Country: France

Château de Rouanne Vinsobres 2018

WINE DESCRIPTION

Château de Rouanne is a historic estate with a 12th century medieval castle, situated on a classified Roman site located in the southern Rhône Valley. The name of the estate comes from "Rugius", which is said to be the name of the original Roman owner. The estate totals 177 acres (72 hectares), including 153 acres (62 hectares) of vines. Château de Rouanne was purchased by Louis Barruol, owner and winemaker of Château de Saint Cosme, in May of 2019. Barruol sees enormous potential in Château de Rouanne, having worked with the previous owners for years as a source for some of his négociant wines. "It reminds me a lot of Saint Cosme when I took it over in 1992. It's an unknown sleeping beauty waiting for a vigneron to truly love it."

The vineyard of Château de Rouanne is a unique single block, planted entirely with 50+ year old vines, which are a *selection massale* of Grenache, Syrah and Mourvèdre. The ancient terroir is comprised of limestone and sandy marl soils dating back to the Pliocene epoch.

Barruol uses whole bunches during fermentation, as the stems absorb alcohol and help retain acidity and tannin. Indigenous yeasts are used to impart the character and the purity of the terroir into the wine. The wine is aged for 16 months in concrete vats and is bottled unfiltered and unfiltered in order to deliver a "straight to the ground" interpretation of this unique vineyard.

TASTING NOTES

Raspberry, violet, licorice, peony, black pepper and gingerbread. Greatly textured with prominent saltiness and length in the finish.

FOOD PAIRING

The distinctive freshness and saltiness of this Grenache, Syrah, Mourvèdre blend makes it easy to pair with both rustic and sophisticated dishes. The smooth, red-fruit character of the wines make it a great choice for tomato-based dishes such as ratatouille, while the richness from the Syrah also allow it to pair with lamb, venison or beef.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, Limestone and Sand
Exposure:	Southeastern
Year vineyard planted:	between 1950 and 1975
Average Wine Age:	50 years
Certified Organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	50% Grenache, 40% Syrah, 10% Mourvèdre
Fermentation container:	Cement vats
Maceration technique:	100% Full Bunches, Pumpovers and Aeration
Type of aging container:	Cement vats
Length of aging before bottling:	16 months

ANALYTICAL DATA

Alcohol:	14.7%
pH level:	3.8
Acidity:	3.5 g/L