



“ROQUEDON”

Alain JAUME - 2020

Soil type

Clay and sandy soils. Mostly on terraces covered by rocks. Lirac is located in front of Chateauneuf du Pape, opposite side of the Rhone river

Grape variety

Grenache noir,

Syrah,

Mourvèdre, Carignan

Winemaking & ageing

Traditional wine-making in stainless still vats. Crushed and destemmed grapes. Fermentation temperature : 30°C. 18 days of vatting with pigeages. Ageing in vats mostly and about 10% in oak barrels.

Tasting

An intense red garnet colour. On the nose, aromas of red and black ripe fruit (kirsch and wild Blackberry) are dominant. The mouth is full, with aromas of blackcurrant liquor and Spice. Tannins are both harmonious and elegant thanks to the fleshy of the wine. The end develop hints of liquorice and vanilla, which give to the wine length and complexity.

Advices

From 1 to 6 years. Best to decant the young vintages. To be served at 17°C.

www.vignobles-alain-jaume.com