

Domaine
LE ROC

PROFILE

Since the Middle Ages, Fronton, just north of Toulouse, has been the home of the Negrette grape variety, which is nearly exclusive to the area. The region encompasses 2,300 hectares of vines dominated by dry heat and rocky soils and the landscape is marked by hills and valleys, ranging from 300 to 600 ft above sea level. It is here that, since 1974, the Ribes family has been dedicated to producing wines with personality and character at Domaine Le Roc. Their insistence on strictly controlled yields, while being careful not to over-extract the fruit, and high vine density planting produces wines that release a wonderful perfume. They produce wine in a traditional, almost old-fashioned way that raises the bar for Fronton wines and deserves recognition.

SPECIFICATIONS

Wine: Fronton Rosé “La Saignée”

Varietals: 70 % Négrette, 20% Syrah, 10% Cabernet Franc

Appellation: Fronton AOC

Soil: Clay rich in iron oxide and silica

Vineyard Age: 35 years

Vineyard Area: 4 ha

Agricultural Method: Lutte raisonnée

Production: 20,000 bottles

Vinification: The vinification is carried out in small, concrete vats, which enables better temperature control (25 to 28°C). Bottled after a light filtration.

Food Pairings: Ratatouille, salmon, spicy curries

Alcohol: 13%

Residual Sugar: 2.7 g/l

Acidity: 3.55 g/l

