



mas de

# carrat

**Alcohol: 13% by vol.**  
**Capacity: 75 cl**  
**Bottles: 1 800**

## ROCHE LONGUE 2021

APPELLATION	AOP LANGUEDOC
GRAPE TYPES	Grenache 70 % - Syrah 30%
ORIGIN	Saint-Drézéry - Growing area: hillsides with stony clay and limestone soil from the Quaternary period Average ages of vines: 25 years Planting density: 6400 rootstocks per hectare
VITICULTURE	Full tillage of the soil in rows and cavallons Hand-picked in 20 kg crates Yield: 35 hl per hectare
WINEMAKING	Crushing of whole bunches of grapes followed by static cold settling of the must. Fermentation started in stainless steel tanks with temperature control. Filling and malolactic fermentation.
TASTING NOTES	Served at 6°-8°C Pale colour with a delightful nuance of pomelo. Subtiles notes of graphite come out on the nose at first, before giving way to fruit and floral aromas (peach, rose). The mouth is vinous and full. A gastronomical rosé wine !