

VAGABONDE



VITI/VINI

Only a few hectares of organically farmed vines on the plateau de Vallongue. Very low yields, around 30hl/ha, from classic Lirac terroir, where galet roulés (very large stones) and a rich, red clay, dominate the landscape. Hand harvest, de-stemmed, crushed and a natural fermentation in tank. Gentle daily pump-overs for a light extraction. Three weeks on the skins, then pressed into concrete tanks and aged on lees for a few months. A high percentage of Cinsault in the blend results in an elegant example of CDR, where freshness prevails over structure.

PRODUCER

Les Vignerons des Roquemaure, or Rocca Maura, is a small, local cooperative of 50 growers, established in 1922. Roche Noire comes from 5 small hectares. This coop is defined by its history, character, intimate size and commitment to organic and sustainable practices in the vineyard. A cooperative structure allows for access to top quality, micro-growers that would never have the ability to scale themselves to a sustainable level independently. Working cooperatively, they are able to focus on their strengths in the vineyard and collaborate with a winemaker that shares their production philosophy and sensibility. The end result is market access to top quality producers that would not otherwise have a route to market at reasonable prices.

PRODUCER Rocca Maura

WINEMAKER Armelle Dieval

COUNTRY/REGION Cotes du Rhone, France

GRAPE VARIETY Grenache, Cinsault, and smaller amounts of Syrah, Carignan, Mourvedre

SOIL Mainly galet roulés, with clay and limestone

AGE OF VINES Planted 1960-1990

PRODUCTION 6,000 1.5L pouches

