



IPO WINES

COUNTRY

France

REGION

Languedoc-Roussillon

APPELLATION

Languedoc

SOIL TYPE

scree slopes, clay, limestone

VARIETAL(S)

10% Mourvèdre

40% Grenache

50% Syrah

FARMING

Biodynamic

WINEMAKER

Cyriaque Rozier

2017 Château La Roque Pic Saint Loup Rouge

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

The picturesque landscape surrounding the historic Château La Roque appears largely unchanged from how it must have been two thousand years ago. Ownership has changed hands many times since the Romans were first here, yet the soul of this special place remains in tact. Romans were said to have planted the first vines, and Benedictine Monks created the sturdy vaulted-ceiling cellars that still house the bottles today. Wine growing resumed in the thirteenth century when the de la Roque brothers planted new vines. By the 15th century, another branch of the de la Roque family added glass blowing to the farm's production.

In 2015, Sylviane and Bertrand Barascud fell under the spell of this magical place. Owners of the estate since, they are working with their team to write a new page in the history of the vineyard. Very involved on a daily basis, they seek to reveal the terroir and produce wines that will be the most sincere and accomplished expression of it. They are guided by the talented Cyriaque Rozier, who makes the wine both here and at Château Fontanès. Though the property has responded to circumstance, its destiny seems irrevocably intertwined with its vines. Thirty-two of the Château's eighty hectares are consecrated to terraced vineyard land with south-southeast sun exposure, on clay and limestone soils. This is unique terroir. Garrigue, the aromatic scrub brush that dominates the landscapes of the South, asserts its presence among these vines. Syrah, Grenache, and Mourvèdre, the noble varieties that Jack Boutin planted here years ago, make up the reds. The whites include Viognier, Rolle, Grenache Blanc, Roussane and Marsanne. In the wise words of KLWM salesperson and legend, Michael Butler, "Lay down a few cases of history."

WINE NOTES

Hand harvested, completely de-stemmed, fermented with indigenous yeasts. Vinified in traditional or conical vats with temperature control and maceration of about 40 days before racking. After ageing in vats for around 12 months, the wine is bottled without filtering. 20 years vine age.

Bright purple color. Expressive nose with notes of blackcurrant, gingerbread and garrigue. The gourmet mouth reveals notes of blackberry, liquorice and sweet spices. Long and persistent finish. Goes very well with Provençal pork, rack of lamb in a crust of black olive tapenade, beef carpaccio or fresh pelardon cheese. Can be drunk immediately, will keep for 5 years.

