



## IPO WINES

# 2021 Château La Roque Languedoc Blanc

IMPORTED BY Kermit Lynch

### COUNTRY

France

### REGION

Languedoc-Roussillon

### APPELLATION

Languedoc

### SOIL TYPE

Clay, limestone scree

### VARIETAL(S)

15% Roussanne & Viognier

25% Grenache Blanc

30% Rolle

30% Marsanne

### FARMING

Organic & Biodynamic

### WINEMAKER

Cyriaque Rozier

### 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. Winegrowing 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. Today, Château La Roque is in the capable hands of Cyriaque Rozier, who converted the domaine to organic (certified in 2004) and now biodynamic (certified in 2011) viticulture, as planned by his mentor, previous owner, and Languedoc legend, Jack Boutin. Cyriaque 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 varietals 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

East facing terraces, with clay and limestone scree soils (stony, on lower slopes). Planting density of 6,000 vines stocks per hectare, yield of 45 hectolitres per hectare. Harvesting with shallow trays, 36 hours in a cold room, whole grape pressing, cold settling and vinification at controlled temperature. After ageing for 4 and 6 months in vats on fine lees and in demi-muids, the wine is bottled. Fermented with indigenous yeasts. Fermented in stainless steel tanks (80%) and demi-muids (20%). Aged in cement tanks (80%) and demi-muids (20%) for 6 months. No malolactic fermentation.

A fresh and mineral nose that develops beautiful aromas of yellow fruits, peach and apricot. Rich in the mouth with a lovely aromatic expression. Elegant and stylish long finish. Goes well with salt-crusted chicken, grilled fish, Beaufort and Roquefort cheeses.

"Lately you may have noticed a rise in freshness, a burst in aromatics, and a softness of texture in La Roque's wines. One secret to this development (winemakers, take note!) is that, upon harvest, the grapes—picked into small crates—are stacked up in a cold room and left alone for a full thirty-six hours. What this does is chill them down to the seed, and when the juice is then pressed and the indigenous yeasts wake from their cold-induced slumber, they take it nice and easy for a slow ferment. Some say that historically in Burgundy, for example, the region's reputation for great blanc came about partly because of the cellars' deep natural chill, which forced the yeasts to slow down and take their time, allowing for greater complexity and bouquet. You could call it Slow Wine." - Kermit Lynch Wine Merchant

