



Domaine Roc Pellegrine

IGP Atlantique - 2023 - **RED**

PRESENTATION

Domaine Roc Pellegrine, a name derived from the localities of the Château's plots, is owned by the LAFON family, father and son.

They have been involved in sustainable agriculture for many years and use organic products whenever they can. Hives, fallow land and bat nesting boxes are also installed on the farm. Their presence in the vineyard could make it possible to reduce the use of chemical control.

Officially at the head of the estate since 2017, the son plans to develop the estate by planting 5ha of additional vines. Domaine Roc Pellegrine will officially be organic from the 2022 vintage.

THE WINE

VARIETALS: Cabernet sauvignon 47%, Merlot 40%, Malbec 13%

WINEMAKING / AGEING: Traditionnal

TASTING

The nose reveals scents of red fruits with hints of raspberry. The mouth is all in freshness, fruit flavors fill the mouth with emotions and pleasures.

SERVING / FOOD PAIRINGS

SERVING: Better served at 16°C

FOOD PAIRINGS: Red meats



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