



La Roveria, AOP Luberon BIO, Rouge

AOP Luberon, Vallée du Rhône, France

This sunny wine, organically grown, comes from a selection of parcels located on the southern slopes of the Luberon.

PRESENTATION

Numerous potteries, attesting to the presence of the famous Templar brotherhood, have been discovered in our region. The name of this wine, "La Roveria", comes from the name of the bastides erected at that time.

TFRROIR

Parcels on the southern slopes of the Luberon, on a soil of limestone fragments with high stoniness.

IN THE VINEYARD

In order to gain a full maturity of the grapes, the harvest starts at the beginnin of October.

WINEMAKING

The vinification at low fermentation temperature as well as a long maceration (4 weeks) tend to keep the aromatic brightness and intensity.

VARIETALS

Syrah 80%, Grenache noir 20%

15 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve at 16°C. A wine made for aging. To be enjoyed with a pan-fried duck with rosemary or a mushroom risotto.

TASTING

Dark red color with purple reflections.

Intense nose of fresh blackcurrant liqueur and liquorice. Solar wine, dense and powerful.

REVIEWS AND AWARDS



Challenge Millésime Bio Argent 2022

Type of bottle							Volume (ml)	item o	code	Bottle barcode	Case barcode
BOURGOGNE CLASSIQUE BAGUE							750	AT02	4594	3256817007962	3256817007979
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.35	8.285	893	29.6	8.24	30,6*25,5*17,1	12,2*80*120