



"Terroir"

- **Vineyards:** nestling between the vineyards of Rasteau and Séguret, Roaix's vineyards are spread throughout the entire commune, located in the French Department of the Vaucluse.
- **Soil types:** "Ouvèze" stony terraces and decalcified red clay slopes.
- **Climate:** typical Mediterranean affected by the Mistral.
- **Background:** in the 12th Century the Order of the Knights Templar built a residence for its Grand master at Roaix and vines were cultivated on its lands. Following the dissolution of the Order, Roaix became papal lands and under this patronage gained new renown, culminating in 1967 when it was consecrated Côtes du Rhône Villages Roaix.

Production

- **Area under cultivation*:** 87 hectares, annual production: 3330 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties tolerated 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** reds are brilliant with clear ruby tints. The rosé have a pink red currant hue whilst the whites display attractive light green highlights.
- **Nose:** reds have a complex bouquet of fruits and spices. The rosé is very fruity and slightly green. Whites are lively and refreshing.
- **Palate:** the reds are rounded, soft with discreet tannins, a powerful bouquet of red fruits. The rosés, bursting with fruitiness (strawberries and spices), are refreshing. The whites, with their subtle floral bouquet are well-balanced and fresh.
- **At the table:** the reds are ideal with game and red meats. The rosés are perfect for simpler fare, (mixed grills, delicatessen meats). Whites can be enjoyed as a simple appetizer and are also delicious with fish (served very chilled).
- **Laying down:** reds can be drunk young or after having been laid down for a short period of 4 to 5 years. The rosé and whites are usually drunk young.



The words to express it

Roaix signifies "Roue à Aix" meaning "Waterwheel". In bygone days, several paddle wheels were used to turn the grindstones of the mills that operated along the length of the still existent canal.

* Source: harvest statement 2006

