



## Terroir

- **Vineyards:** these are located throughout the commune of RocheGude in the South of the French Department of the Drôme.
- **Soil types:** red clay; light permeable sandstone with siliceous areas.
- **Climate:** typical Mediterranean affected by the Mistral.
- **Background:** enjoyed as early as Roman times (the wine is referred to in a decree issued by the Emperor Domitian), the RocheGude vineyards have always been reputed for producing fine wines. In the 18th Century, the Marquis of Acqueria introduced a new impetus into the vineyards and improved on quality. This constant striving for quality resulted in RocheGude being awarded the Côtes du Rhône Villages RocheGude label in 1967.

## Production

- **Area under cultivation\*:** 158 hectares, annual production: 5895 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 of the Appellation 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 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:** the red has a garnet body, intense and bright. The rosé has a deep hue with violet reflections. The white has a golden sheen.
- **Nose:** the red combines dark lush fruits with an underlying peach kernel. The rosé offers a pungent aroma of red fruits, redcurrants and raspberry, whilst the white wafts honeysuckle.
- **Palate:** the red is generously rounded and ample. The rosé, forthright and full-bodied, has a lightly acidic tang. The white is fruity with floral overtones.
- **At the table:** the red is a gallant companion to gourmet salads, to braised ham, duck breasts, pork roasts, hard and semi-hard cheeses. The white and the well-chilled rosé are perfect with grilled fish with herbs and shellfish.
- **Laying down:** the full-bodied red is destined for laying down, the rosé and white are wines to be drunk young.
- **Famous patron:** Georges Washington.



## The words to express it

*"In the 18th Century, the quality of the RocheGude wines led Thomas Jefferson to introduce them to President Washington... At that point, he was appointed Secretary of State!"*

\* Source: harvest statement 2006

