



Terroir

- **Vineyards:** they are located throughout the commune of Rousset-les-Vignes in the French Department of the Drôme.
- **Soil types:** the upper hillsides are sandstone and stony.
- **Climate:** typical Mediterranean, protected from the Mistral by the neighbouring uplands.
- **Background:** clinging to the side of the Lance mountain, the village is dominated by a Renaissance castle that belonged to the House of Poitiers. Vines have been cultivated on this land for centuries and the 15th century land registry records the quality of the wines coming from various vineyards, a unusual phenomenon for the period and evidence of a long standing concern for quality. It was consecrated Côtes du Rhône Villages Rousset-les-Vignes in 1969.

Production

- **Area under cultivation*:** 69 hectares, annual production: 2691 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 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc et 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 reds offer a deep carmine body, the rosé scintillate bright pink, while the whites offer crisp green tones.
- **Nose:** the reds offer red fruits with blackcurrant and whortleberry, whilst the rosé and whites are predominantly fruity.
- **Palate:** the reds are full-bodied with excellent length on the tongue, with fine, melting tannins, while the rosé and the whites offer a well-balanced lightly fruity flavour.
- **At the table:** the reds are ideal with poultry, while the rosé offers an ideal accompaniment to delicatessen meats and mixed grills, and the whites are perfect for fish grilled with herbs.
- **Laying down:** reds develop all their finer qualities as they age, excellent wines for laying down. The rosé and whites should be drunk young and cooled.
- **Famous patron:** Hannibal.



The words to express it

The origin of the name "Rousset les Vignes" is drawn quite simply from its red clay and cobalt bearing rocks.

* Source: harvest statement 2006

