



Domaine LA BOUYSSSE



Roc long 2016

AOP Corbières red

Blend : 80% grenache noir ; 20% syrah

Alcohol proof : 14.5%

Terroir : Boutenac (grenache) ; Fontfroide (syrah)

Soil : typically rocky and sandstone in Fontfroide ; clay-limestone with rolled pebbles in Boutenac

Age of the vineyard : 25 years

Yields : 40hl/ha

Vinification : de-stemmed bunches with pumping and « cliquage » (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximise extraction of aromas). Ageing 12 months in concrete vats.

Production : 11 196 bottles

Packaging : bottles of 75cl

Bottling : June 2018

Tasting notes



Color : red intense.

Nose : typical blackcurrants and blackberries aromas.

Mouth : round with mellow tannins and velvety ripe fruit.

Can be kept : 6-7 years

Wine-food pairing : grilled red meat or in sauce.

Serve : 17-18°C

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