



VERTU VIN

Label: Domaine Sainte Rose

Appellation: Le Coq d'Oc 2008 Rouge

Varietal: Blend. Syrah, Grenache

Pressing Process: In all cases the free run juice from the grapes were kept separate from the pressings.

Tanks Used: Maceration took place in temperature controlled stainless steel tanks.

Temperature Control: All Domaine Sainte Rose tanks have individual temperature controls. The fermentation process was managed with minor interventions to temperature control.

Length of Maceration: 5 days

Oak Maturation: Grenache - 4 months in new oak barrels

Storage: This wine is being aged in temperature-controlled stainless steel tanks and in barrels situated in an air-conditioned barrel cellar.

Analysis: Alcohol: 14% Vol. Yeast: L2323 Rhone. Residual Sugar: 2.0 grams/litre. Total Acidity: 3.48 grams/litre H₂S₀₄

Yields: 40 Hl/ Hectare

Taste profile: Intense nose with notes of black fruit and mocha. Spice-driven palate with supple tannins and long finish.

