
TERRES FIDÈLES

WINE INSPIRED BY THE SPIRIT OF PLACE



MONT ROCHER

Cabernet Franc, Vieilles Vignes, IGP Pays D'Oc



RANGE PROFILE

Southern France, with its multifarious regions, indigenous grapes, cultures and traditions is home to some of the most exciting, characterful wines in the world at present. Mont Rocher is a collection of wines produced from indigenous varieties in a style that lets them clearly express their varietal typicity and sense of place.

VITICULTURE

Grapes are harvested from high altitude, hillside vineyards in the Haute Vallée of Limoux, which sit on rugged limestone rich soils. It is here some of our old vine Cabernet Franc is grown and crafted to display purity of fruit.

WINEMAKING

Picked at their optimal ripeness, in mid September, the grapes are destemmed then crushed. There is a cold pre-ferment maceration for 5 days, before a classical fermentation for 8 to 10 days in stainless steel tank. Malolactic fermentation before bottling.

TASTING NOTE

Luscious and mouth-watering, blackcurrant and redcurrant fruit characters. Fresh and vibrant with a twist of nutmeg and clove through to the finish.

FOOD MATCHING

Steak, charcuterie, sausages, veal, or roasted chicken.

VARIETIES

100% Cabernet Franc - Vieilles Vignes (old vines)

ABV 13%

OAK TREATMENT

No oak

VEGAN: Yes VEGETARIAN: Yes