GUILLAUME DE ROUVILLE

RED



Guillaume de Rouville, a Fabre family ancestor, was a noble and respected magistrate who was the county magistrate in Lyon in 1586.

LAND

These vineyards lie at an altitude of 390m and the estate's land gives the grapes great minerality as they enjoy the cool nights and warm sunny days.

BLEND

90% Syrah, 10% Grenache.

WINE MAKING

The harvest is partially stalked and crushed before being put into specially designed (for the amount of grapes in this vintage) wooden frustoconical barrels using gravity.

AGING

The wine is aged in Bordeaux barrels with 1 wine, demi-muid barrels and wooden frustoconical barrels. The aging process takes an average of 18 months.

TASTING

This dark purple wine comes from the best plots.

Its voluptuous and sensual personality brings the land to mind.

It exudes the aroma of blackberry and the heath.

The strikingly concentrated and admirably deep wine coats the palate with its silky tannins.