Cuvée Camille 60 & XV, Domaine de la Rochelierre 2021



White | France | Regional France | 13% | Dry, crisp white | DIAM 5
50% Vermentino, 30% Roussanne and 20% Grenache Bla

In a nutshell:

An enticing blend of Vermentino, Roussanne and Grenache Blanc from Domaine de la Rochelierre, a 15 hectare property in Fitou, right on the south coast, run by Jean-Marie and Emilie Fabre. They have used the cousinié method to care for their vines, which entails a combination of organic and biodynamic principles without fully subscribing to either school.

Viticulture:

The selection comes from two plots: one is near the salt lake, and the other is at the top of the village. The cumulation of the plots is less than a hectare in size, planted on limestone and clay soils. The average age of the vines is 15 years. No chemical products have been used in the vineyard since 1979.
Classification: HVE
Harvesting Method: Manual

Vinification:

Fermentation occurs in stainless steel vats, followed by resting on the fine lees for two months. Finally, it is aged for two months in oak (1/3 new) and five months in stainless steel before gentle filtration and bottling.
PH 3.2 | TA 4.9g/l | RS 1.3 | SO2 80mg/l (Total)

Price:

75cl Bottle £16.46 Case (6 bottles) £98.78
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Tasting Notes:

*Domaine de la Rochelierre is a 15 hectare property in Fitou, right on the south coast, run by Jean-Marie and Emilie Fabre. They use the Cousinié method to care for their vines, a combination of organic and biodynamic principles without fully subscribing to either school, and their Cuvée Camille is a positively joyful blend of southern varieties – 50% Vermentino, 30% Roussanne and 20% Grenache Blanc – which spends just a couple of months in barrel. *