



IGP Côteaux du Pont du Gard | Certified Organic  
Handmade wine at Domaine Aubai Mema  
Cabernet Sauvignon 95% + Syrah 5%



## **ROC ROUGE 2016**

**Alcohol 13% – Residual Sugar 1.2 g/l – Acidity 2.86 g/l**

### **SUBTLE DEPTH**

ROC ROUGE is made from 25 year old Cabernet Sauvignon and Syrah vines. The Cabernet is not destemmed and is vinified at low temperature for a short period to extract fruit and light tannins. The Syrah is made using the carbonic maceration method . All of our wines are made using only natural yeasts. The care that we take in the winery allows us to use low levels of SO<sub>2</sub>. (22 mg.l).

### **ABOUT THE NAME**

I wanted a name that simply evoked strength and presence.



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### **GILBERT & GAILLARD WINE GUIDE ABOUT ROC ROUGE 2016**

« Dark-hued with bright ruby tints. Slightly austere, mineral – dominant nose. The palate offers up more and shows good quality balance and weight. A subtle fruity nose on the finish is again tinged with a mineral note. »