

# DOMAINE LA BLAQUE

## COTEAUX DE PIERREVERT ROSE

### *Coteaux de Pierrevert*

**ABOUT THE PRODUCER:** Coteaux de Pierrevert is a little known appellation of 450ha created in 1998. The vineyards are located in the Alps of Haute Provence at between 420 and 550 meters of altitude, among the highest in France.

The 62ha of Domaine Blaque, recognized as the leading estate of the appellation and certified organic, are managed by two oenologists, Gilles Delsuc who earned his degree in Dijon and his wife Laurence. For Gilles, “La Blaque is an exceptional terroir. The micro-climate, the diversity of the soils and the orientation of the vineyards are optimal. With almost 320 days of sun every year and a wide variation of temperature between the day and the night due to the altitude, the conditions are favorable to a well-balanced ripening of the grapes which allows us to harvest in mid September. The soils are clay-limestone, but with a lot of variation going from very chalky soils to heavier clay soils. The conditions are outstanding for Mediterranean viticulture.”

The vineyards are planted for the most part on southern exposed hillsides and the yields are limited to 35-40ha/hl. The wines profit from the mediterranean climate for the sun and the alpine climate for cooler temperatures which results in wines of aromatic complexity and concentration, reminiscent of certain great wines of the Rhone valley.

**ABOUT THE WINE:** The rosé is made by a combination of saignée and press. 40% Cinsault in direct press, 40% Grenache, 10% Syrah, 10% vermentino. Pressurage results in rosés with lots of freshness and aromatic finesse, but sometimes lacking in color. Saignée produces wines that are more colored, more structured with lots of fruit aromas. The grapes treated by these two methods are fermented separately and then blended.

The grapes for the rosé come from vineyards with south-eastern exposition yielding 40hl/ha (low for a rosé).

