

DOMAINE ROUMAGNAC RENDEZ-VOUS ROUGE - 2014

Nicolas Roumagnac has joined his uncle Jean-Paul Roumagnac in 2011. In the continuity of the domain evolution, the young winemaker has decided to entirely restructure the wine characteristics, the packaging, and the sales strategies. Thanks to its exponential and quick development, the Domaine Roumagnac is now proud to be ranked among the leading properties of the appellation. It extends over 20 hectares and produces authentic wines which express the subtleties of their terroir and appellation. In AOP Fronton, the star of the show is the Negrette. A native grape variety not grown anywhere else in the world. It covers 50% of the domain and gives a wine abundant in aroma (red fruit, liquorice) and low in tannin.

TERROIR

Fronton

WINEMAKING

Only the juice is put into tanks.
Separate vinification by varietal for year.
Then the two tanks are blend and the vinification restart for another year. And the win stays two years in bottle before selling.

GRAPE VARIETY

50% Negrette
50% Syrah

ALCOHOL

13%

SERVICE TEMPERATURE

14-18 °C

HOLDING AND PRESERVATION

Around 4 years

TASTING NOTES

The jammy blackcurrant aromas exhibit the remarkable natural richness of the grapes. A great freshness, and a vegetal hint.

FOOD PAIRING

To taste with beautiful pieces of meat, a leg of lamb, or a deer.

