

# Les Rocailles

## TECHNICAL NOTES

### LES ROCAILLES NV BRUT BLANC METHODE TRADITIONNELLE

*A true earthly paradise nestled in the French Alps, Les Rocailles is owned and managed by boyhood friends and native Savoyards Guillaume Durand and Alban Thouroude, who purchased the estate and négociant business from Pierre Boniface upon his retirement in 2006. The wines have never been better at Les Rocailles!*

#### VINEYARDS

23.5 acres owned (18.5 acres Jacquère for Apremont and Brut, 2.5 acres Altesse for Roussette, 2.5 acres Chardonnay) and nearly 26 acres leased (nearly 21 acres Jacquère, 1.3 acres Altesse, and 3.7 acres Gamay and Mondeuse for reds and rosé). The well-exposed, south/southeast-facing hillside vineyards are situated on the lower slopes of Mont Granier and are dominated by stony, clay/limestone soils. Grapes are also purchased as needed.

#### APPELLATION

Vin de France.

#### COMPOSITION

60% Jacquère, 20% Chardonnay, 20% Altesse.

#### VITICULTURE

Vines average more than 40 years of age, in both owned and leased vineyards. Yields of 3.5 - 4.5 tons/acre.

#### VINIFICATION

Produced in the Méthode Traditionnelle, with the secondary fermentation taking place in the same bottle. Stainless steel vinification. Underwent full malolactic conversion. 9 months on the yeast prior to disgorgement.

#### ALCOHOL

12%

#### TASTING NOTES

This dry sparkler offers delicate green apple and floral aromas, with a touch of yeasty character.

#### SERVE WITH

Enjoy as an aperitif or paired with canapés, cheeses, marinated vegetables, chicken, seafood (especially smoked salmon), or dessert!



#### UPC

bottle 097871003308  
GTIN-14 case 10097871003305



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