



# Domaine Rocheville

Côtes du Rhône



## The Domaine at-a-glance

**Owners:** Jean-Marc and Brigitte Rocheville  
**Winemaker:** Jean-Marc Rocheville  
**Soil:** Clay-Limestone    **Year Est:** 19<sup>th</sup> century  
**Size:** 12 Ha    **Location:** Nyons, Southern Rhône Valley  
**Appellations Produced:** Côtes du Rhône, Villages

Domaine Rocheville embodies what one thinks of when they hear the words: *homemade, natural, and farm fresh*. Jean-Marc Rocheville makes his wine with extreme attention to detail. He is equally as careful with his grapes and wine as he is with his olives and olive oil. He is the fourth generation to farm this land. At one time three generations were living under the same roof. His grandfather, Albert Brechet, used to raise sheep, grow olives, fruit, and grapes on the land. He sold the grapes to the local wine cooperative.



Today, Jean-Marc cultivates 12 hectares of hillside vineyards in rich clay-limestone soil. He continues to use his grandfather's old wood wine press that has been meticulously maintained through the generations. The wines of Domaine Rocheville truly taste like fresh, hand-pressed grapes, made by people who know how to bring out the fruit's real character without excessive manipulation.



Albert Brechet in 1939.

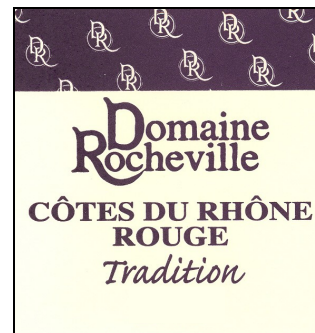


View from one of Rocheville's vineyards of the mountains and valley surrounding Nyons.



Jean-Marc and Brigitte Rocheville

Brigitte and Jean-Marc Rocheville also produce a variety of delicious fruit products from the trees and vines on their farm located on the outskirts of Nyons. They are the only independent wine producer in the commune of Nyons. Nyons is well known for producing some of the best AOC quality olives and olive oil in France. The Rochevilles produce a much sought after olive oil, that always sells out before the next vintage is ready. From their neat, attractive gift shop attached to the winery, Brigitte sells their wine amidst jars and bottles of apple, cherry, and apricot jam, fruit juice nectars, as well as fresh olives, olive oil, and tapenades. She also sells honey and other delectable foods produced by friends who are all part of a group of artisan food producers from the Drôme Provençal region.



## Côtes du Rhône 2006 (Grenache 70%, Syrah 30%)

**Technical Notes:** At Domaine Rocheville the grapes are 100% hand-harvested. The vines at the domaine are on average 30 years old. After they are picked, the grapes are neither destemmed nor crushed. The wine undergoes a one week maceration, after which the wine is aged in tank. No oak ageing.

**Tasting Notes:** The nose of this wine is dominated by the Syrah, though Syrah comprises only 30% of the blend. Subtle Northern Rhône aromas of black fruit and cassis, give way to the cherry and black pepper, from the Grenache, in the mouth. The wine finishes bright, with ripe firm tannins. This wine is simply a classic, elegant, Côtes du Rhône.