



# PATRICK ALLEN SELECTIONS

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## Domaine Roche-Audran Côtes du Rhône & Côtes du Rhône Villages

### The Domaine at-a-glance

**Owner/Winemaker:** Vincent Rochette  
**Year Est.** 1998 (Winery); Vines are 20 to 100 yrs old  
**Soil:** Alluvial deposits, Limestone and Clay  
**Size:** 20 Ha      **Location:** Buisson, Southern Rhône Valley  
**Appellations Produced:** Côtes du Rhône, Châteauneuf, Côtes du Rhône Villages - Visan

Domaine Roche-Audran consists of two vineyard zones separated over the communes of Visan and Buisson. The first area, located in AOC Visan, consists of 8 hectares. The vineyards are situated on garrigue covered terraces in very rocky soil of red-brown and red-black alluvial deposits. These vineyards have been in Vincent Rochette's family since the time of his great, great grandfather.

The second area consists of 12 hectares of hillside vineyards near the village of Buisson in AOC Côtes du Rhône. Vincent's grandfather purchased these vineyards in 1962. The winery is located here in a beautiful shady, wooded area, one of the few places in the region not covered with vines. The vines average 40 to 45 years in age, with one parcel of 100 year old vines.

One of the most fascinating aspects of this domaine is its unique terroir. In Buisson the vineyards lie on hillsides covered with gravelly soil composed of chalky pebbles, with an underlying strata of rocks that push up almost vertically. The vertical substrata causes the soil to change composition into three distinct and radically different zones within the space of 250 meters: marl (limy, bluish clay of Pliocene age deposits); yellow sand with mica; and sandy-clay. The complex soil means more work for Vincent because the care

needed by the vines varies according to the soil in which they are planted. However, this also lends more complexity to the wine and allows him more blending flexibility from vintage to vintage. Due to Vincent's ever increasing commitment to quality, he has converted his vineyards to both organic and biodynamic farming. He was fully certified organic and biodynamic at the end of 2008.



Mixer for preparing biodynamic treatments



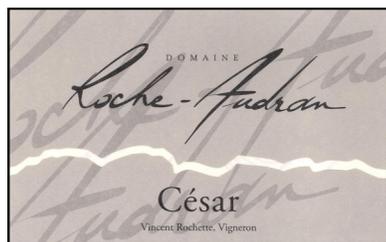
Vincent Rochette in front of one of his tronconic oak tanks



90 to 100 year old Grenache vines at Roche-Audran used for his "Cuvée César"

### Côtes du Rhône Villages "Cuvée César" Rouge

**Technical Notes:** The vines for the César range from 55 to 100 years old, and grow in very complex soil formed by the same geological upheavals that created the Alps. The grapes are hand-picked by parcel, with very low (25-35 hectoliters per hectare) yields. The grapes are crushed and destemmed before they undergo a several week long, maceration. Finally, the wines are aged in a combination of 1 to 3 year old barrels, and tronconic oak tanks (pictured above). The free-run juice and press juice are matured separately by parcel. After 12 months in barrel the wine is finally blended.



Grenache 100%

**Tasting Notes:** Though the Cuvée Cesar falls under the Côtes du Rhône Villages appellation, it is a wine that outshines many wines with a more prestigious pedigree. His very old Grenache vines produce a wine packed with black raspberry, black pepper, with hints of cassis fruit, all supported by firm ripe tannins. In the nose plum, red and black cherry, and garrigue spices mingle together. While the "Cuvée César" is a relatively lush and generous wine, it is also a wine built for the long term. So drink it now with a nice steak au poivre, or wait a few years and try it with venison or duck breast.