



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,
 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.



Vincent Rochette



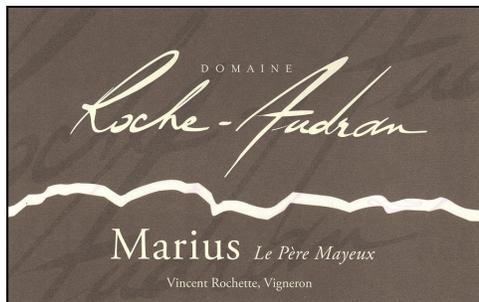
Mixer for preparing biodynamic treatments

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.



Vincent Rochette's tronconic oak tanks



Grenache 80%, Syrah 20%

Côtes du Rhône Villages - Visan "Marius"

Technical Notes: The vines for the Père Mayeux are, on average, 57 years old, and grow in what was formerly Vincent's grandmother's vineyard. The grapes are hand-picked by parcel, with very low (25-30 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 blended and bottled.

Tasting Notes: Vincent's "Marius" Visan is a complex, densely packed, wine. Though the wine is primarily Grenache, the Syrah dominates the nose, with deep blackberry and cassis fruit aromas. This black fruit carries through to the palate with layer after layer of flavor. Bright cherry fruit, black pepper, and garrigue spice mingle, adding complexity to the wine. The wine has a long, elegant finish, with soft ripe tannins, which help to balance the concentrated fruit favors. This wine is perfect for grilled meats, backyard barbeque, and especially good with a nice rack of lamb.