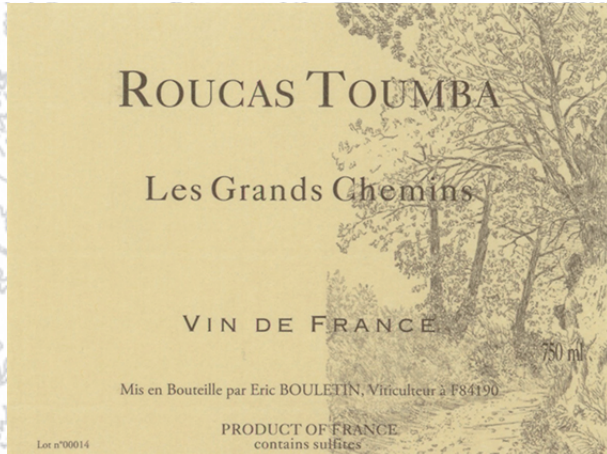


ROUCAS TOUMBA

VACQUEYRAS



Les Grands Chemins

Vin de France

Colour : red.

Varieties : 50% grenache, 40% old carignan, 10% syrah.

Soil types : sandstone plot located at the bottom of silt-clay hills.

Yield : 30 to 40 hl depending on the year.

Harvest : manual with 1,500kg bins.

Vinification : what's unique about this cuvée is that the blending is done at the time of harvest, allowing each variety to add something to the finished product.

Completely destemmed, vinified in concrete tanks.

Ageing : 8 months in concrete tanks.

Production : 5,000 bottles.

Food pairing suggestions : grilled red meats, tagines, cheese.

Roucas Toumba

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