

Domaine  
LE ROC

## PROFILE

Since the Middle Ages, Fronton, just north of Toulouse, has been the home of the Negrette grape variety, which is nearly exclusive to the area. The region encompasses 2,300 hectares of vines dominated by dry heat and rocky soils and the landscape is marked by hills and valleys, ranging from 300 to 600 ft above sea level. It is here that, since 1974, the Ribes family has been dedicated to producing wines with personality and character at Domaine Le Roc. Their insistence on strictly controlled yields, while being careful not to over-extract the fruit, and high vine density planting produces wines that release a wonderful perfume. They produce wine in a traditional, almost old-fashioned way that raises the bar for Fronton wines and deserves recognition.



Ninette

FRONTON

## SPECIFICATIONS

**Wine:** Fronton Rosé “Ninette”

**Varietals:** Negrette, Syrah

**Appellation:** Fronton AOC

**Soil:** Clay rich in iron oxide and silica

**Vineyard Age:** 35 years

**Vineyard Area:** 4 ha

**Agricultural Method:** Sustainable, Natural, Vegan   

**Production:** 20,000 bottles

**Vinification:** The vinification is carried out in small, concrete vats, which enables better temperature control (18 to 20°C). Aged on the fine lees and bottled at the end of February. Bottled after a light filtration.

**Tasting Notes:** Pretty, aromatic red fruits on the nose. Sweet red fruits on the palate with bright acidity. Round. Long finish.

**Food Pairings:** Asian cuisine, BBQ

**Alcohol:** 13%

**Residual Sugar:** 1.2 g/l

**Acidity:** 3.55 g/l