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LAROQUE ROSE 2023 IGP Pays d'OC

— Background —

The vineyard that produces this exceptional and unique rosé are located in Cazilhac, just outside of the ancient city of Carcassonne, famous all over the world for its medieval city and the Canal du Midi, both classed as World Heritage sites by UNESCO.

Laroque (from the latin *roqua*) derives its name from the Menhirs (a single standing stone that dates back to the middle of the Bronze Age like Stonehenge) which are found around Carcassonne. During the Middle Ages, the vineyards belonged to the Bishop of Carcassonne, who was renowned for making the best wines in the region. Local legend has it that the devil, upset with the Bishop of Carcassonne for stealing his “clients,” tried to stone the Bishop with giant rocks. Following the attack, the Bishop constructed the fortress of Cazilhac with these Menhirs and marked the event by placing a cross on the last remaining Menhir. After this, processions were undertaken around this oratory and all the parcels of vines that surrounded it, including those of Laroque, in order to ward off the devil.

Claude Gros, the famous oenologist, works with Aquitaine Wine Company and our producer at all steps of the winemaking and bottling process to ensure that we produce an outstanding rosé.



— Viticulture —

The vineyards that produce Laroque benefit from the warmth of the Mediterranean, tempered by the cool currents of the Atlantic. The result is a crisp, clean, easy to drink rosé made from the rich and aromatic first free-run juice.

- **50% Cinsault & 50% Grenache**
- Average age of vines is 20 years.
- Density of 3300 to 5000 vines/hectare.
- Yield of 60 Hl/hectare.
- Grass allowed to grow between every other row.

— Winemaking —

- After harvest, grapes are crushed and placed in stainless steel tanks for pre-fermentation maceration.
- 24 hours later, the first free run juice, which is the richest and most aromatic, is fermented slowly for 3 weeks in temperature controlled stainless tanks at the low temperature of 16°C/61°F to retain maximum freshness and aromas.
- The wine then rests another 3 weeks on its lees, with regular batonnage, to gain roundness and body.

