



Authenticity and Quality...

Saumur, L'Orée du Bois *Domaine de Rocfontaine*



“L'Orée du Bois” is an old French word meaning at the edge of the forest.

It is implied that this wine matures in French oak barrels which brings fatness, roundness and very discreet wood aromas to this cuvée.

WINE AND FOOD

Served between 12°-14°C with
Aperitif - Fish cooked in a sauce -
Lobster - Scampi - Poultry -
White meat

THE DOMAIN

The “Domaine de Rocfontaine” is a three generations family domain. It is composed of 13.5 hectares of vines split up into 20 parcels. Each parcel is separately vinified in little vats of 50 or 60 hl to preserve the parcel character until the blending. The domain produces 70,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)
Grape variety: Chenin, Chardonnay
Age of the vines: 30 to 45 years old
Yield: 45 hl/ha

HARVEST

Manual harvest at an extreme maturity (raisining), to select the best grapes.

WINE MAKING PROCESS

- Soft pressing
- Fermentation at 18°C to preserve flavors
- **Maturing in oak barrels** during 9 months

TASTING NOTES

Dry white wine, pale gold color with a beautiful limpidity. Fresh, fine and discreet nose with ripe white flesh fruits aromas, white flowers aromas and a mineral hint. In the mouth, we discover a powerful texture and an elegant acidity which brings all the freshness. Very pleasant, this cuvée is a seductive combination between the oak barrel and the Chenin typicity.

EVOLUTION

Supple wine to be consumed within 5 years