

ROLLE MA POULE

Protected Geographic Designation

Maurice Barnouin – master winemaker

Domaine de Mas Brès, Boucoiran



Round & fruity



Pinot gris, rolle, riesling, grenache blanc



Store in a cool cellar



Serve between 50 and 53°F



As an aperitif, with a burrata and pesto bruschetta, or honeyed goat-cheese puff pastry, or a summer salad

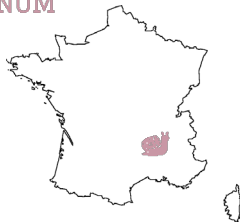


The perfect wine to share with friends, enjoy with a simple lunch at home or an impromptu get-together



Domaine de Mas Brès

Maurice Barnouin, winemaker
in Boucoiran-et-Nozières, amid the Cévennes mountains



About the terroir

Wines made with the “Cévennes” Protected Geographic Designation can be produced in the wine regions of Languedoc and Southern Rhône. We are still in the Rhône region, but in the Gard department (famed for the Pont de Gard Roman aqueduct).

The Cévennes, renowned for its schist-type rock, is a mountain range belonging to the Massif Central. The soils are composed of marl, alternating with limestone banks. The climate is Mediterranean and mountainous. The range of temperatures and the intense and irregular rainfall give the multiple grape varieties in this area an aromatic intensity and liveliness, particularly for the black grape varieties.

The Cévennes produce authentic wines, full of energy and individuality. A region well worth discovering!

Cultivation: the estate, located in the hills around Saint-Maurice, has been certified organic since 2009.

Vinification: The vintage is harvested at perfect maturity, the grapes are sorted then destemmed. Then cold skin maceration under dry ice. Pneumatic pressing, cold settling and stirring on fine lees for several months. Subtle nose of white fruits and wild flowers.



● Maurice Barnouin