



## 2011 La Coquille D'Oc Rouge



At Domaine Sainte Rose, we work entirely in the Indication Géographique Protégé (IGP) system, which allows us to plant the grape varieties outside of the AOC classification. We classify all our wines as Pays D'Oc or IGP Cotes de Thongue due to the situation of the Domaine right beside the river.

The vineyards are all situated on an argilo-calcaire soil type and stretch from the deeper, more fertile flood plains beside the River Thongue up onto the gravelly slopes of the plateau. This variation in the aspect of the vineyards has allowed a wide range of grape varieties to be planted.

The 2011 Coquille D'Oc Rouge is a traditional Languedoc blend of 40% Grenache, 40% Syrah, which is aged in small oak barrels for 6 months, and 20% Mourvedre. It is deep, ruby red in color and has a nose of rosemary and thyme, black fruit and spicy pepper. On the palate, the wine has more obvious blackberry fruit, with hints of spice and pepper. It has soft, round tannins, a rich mouth feel, and a generous finish.

The 2010 La Coquille D'Oc Rouge is a match with flavorful preparations of pasta and stews. It is also great with your favorite pizza.

The scallop shell on the label is an appropriate image to use for wine from Domaine Sainte Rose, as it was a way-marker for Medieval travelers on the pilgrimage route to Santiago de Compostela. The domaine at Domaine Sainte Rose was once a hostellerie offering shelter to pilgrims travelling west to Spain.