

Domaine du Bosc-Rochet

le Petit Lenny

Beautiful pale yellow color with citrus and floral notes and a hint of pine. Round mouthfeel, very refreshing with flavors of lemon peel and lots of breadth and length on the finish.

Rolle (Vermentino) 50%

Roussanne 50%

Under Organic Conversion

Appelation	Pays D'OC IGP
Vineyard	There are just over one acre of vines making this blend, resulting in only 3000 bottles produced annually on average. Both the Roussanne and Vermentino are located in plots at an altitude of 260 m, with soils of clay-limestone. The climate is characteristic of the Mediterranean, very dry and benefiting from exceptional sunshine.
Vinification	De-stemming followed by fermentation in tanks, using cold settling to clarify as much as possible. No aging in barrels to maintain this balance between the freshness of the acidity and the roundness of the fruit.
Pairing	Pairs beautifully with ceviché and shellfish, chicken with lemon or orange-based sauces, veal and pork dishes with cream sauces, and vegetable courses using asparagus, peas, fennel or leeks. Very versatile as it pairs nicely with a wide array of cheeses.

The family vineyards of Domaine du Bosc Rochet are cared for with passion and love for the land by Michael and Christine Barthes who produce unpretentious and generous wines. Three generations have worked this rugged thirty hectare property nestled on one side on the plateau of Cazelles, with diverse soils and a rolled pebble surface. The Domaine du Bosc Rochet is based on essential values, starting with respect for the sacred bonds that unite the family, whereby the vineyard is viewed as a gift from one generation to the next.