

Villa du Clos Roca – Chardonnay ‘Sans Soucis’ 2025

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Chardonnay - in 2025 all grapes for this wine were sourced from Organic growers in the Languedoc.

Average Vine Age: 15-years-old

Altitude: 165 to 328 feet (50m-100m)

Soils/Terroir: Caly-limestone soils.

Farming: Organic

Harvest: Machine harvested

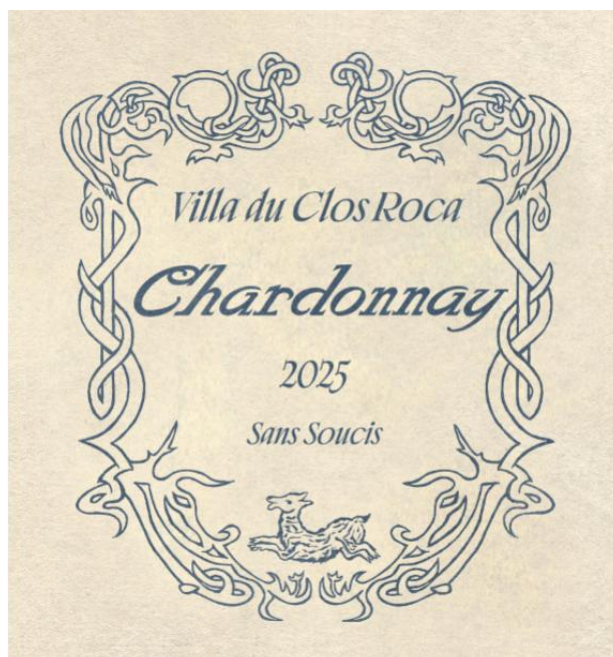
Yield: 50 hl/ha

Winemaking: The grapes were directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: Aged 3 months in stainless-steel tanks. 2 weeks prior to bottling the wine undergoes a light filtration.

pH: 3.4

Sulfur: 110ppm total SO₂, 25ppm free SO₂



Villa du Clos Roca – Sauvignon Blanc ‘Sans Soucis’ 2025

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Sauvignon Blanc - in 2025 all grapes for this wine were sourced from Organic growers in the Languedoc.

Average Vine Age: 20-years-old

Altitude: 165 to 328 feet (50m-100m)

Soils/Terroir: Caly-limestone soils.

Farming: Organic

Harvest: Machine harvested

Yield: 70 hl/ha

Winemaking: The grapes were directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: Aged 3 months in stainless-steel tanks. 2 weeks prior to bottling the wine undergoes a light filtration.

pH: 3.3

Sulfur: 135ppm total SO₂, 25ppm free SO₂



Villa Roca - Le P'tit Roca Blanc 2025

Region: Languedoc

Appellation: Vin de France

Grapes: 70% Sauvignon Blanc, 30% Grenache Blanc – in 2025 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

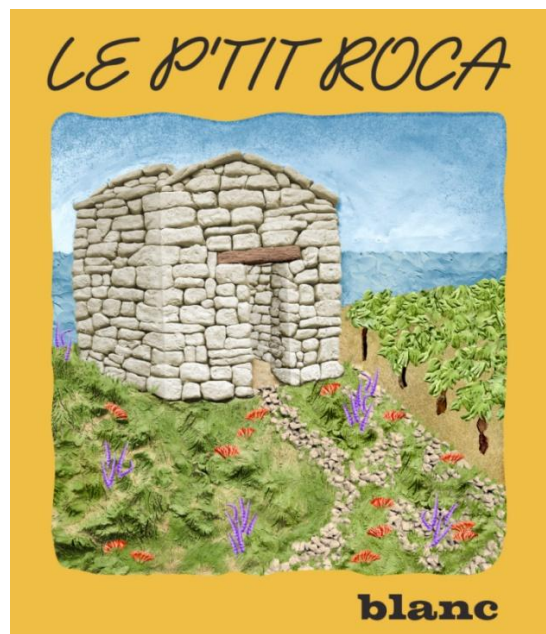
Yield: 70 hl/ha

Winemaking: Each variety and parcel were harvested separately and directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: The components were aged separately for 2 months in stainless steel tanks, then blended and transferred back to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.3

Sulfur: 80ppm total SO₂, 30ppm free SO₂



Villa Roca - Le P'tit Roca Rosé 2025

Region: Languedoc

Appellation: Vin de France

Grapes: 80% Cinsault, 20% Grenache – in 2025 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

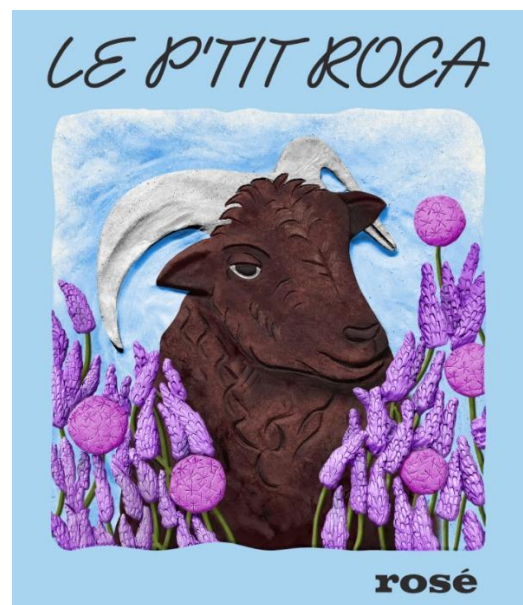
Yield: 56 hl/ha

Winemaking: Each variety and parcel were harvested separately and directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: The components were aged separately for 2 months in stainless steel tanks, then blended and transferred back to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.4

Sulfur: 85ppm total SO₂, 30ppm free SO₂



Villa Roca - Le P'tit Roca Rouge 2025

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Grenache, 40% Carignan – in 2025 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

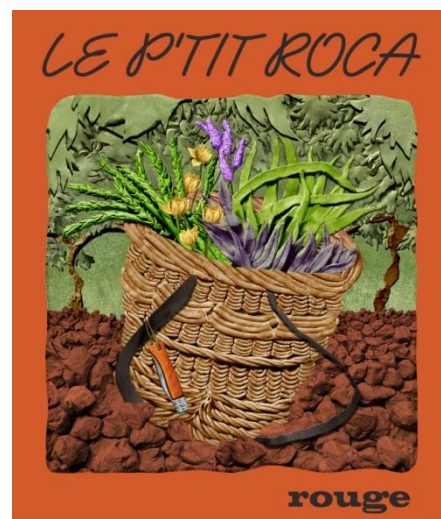
Yield: 60 hl/ha

Winemaking: Each variety and parcel were harvested separately and de-stemmed upon arrival in the cellar. The whole berries are macerated in a combination of stainless-steel tanks, concrete tanks, and large neutral barrels. The whole berry maceration lasts 6 days with light pump-overs done only during the first 2 days of maceration. On the 7th day the grapes were pressed, and the juice continues fermenting in a combination of stainless-steel tanks, concrete tanks, and large neutral barrels. Fermentation lasts 10-15 days, depending on the vintage, and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: The components were aged separately for 2 months, then blended and transferred to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.55

Sulfur: 50ppm total SO₂, 25ppm free SO₂



Villa Roca - Le P'tit Roca Blanc 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 70% Sauvignon Blanc, 30% Grenache Blanc – in 2024 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

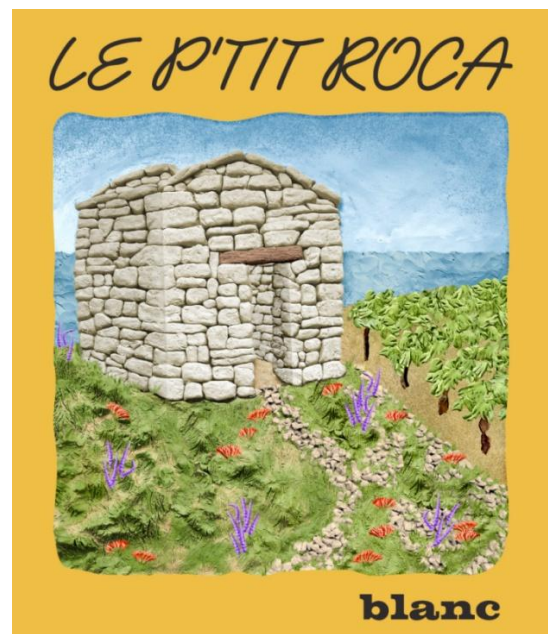
Yield: 50 to 70 hl/ha depending on the grape variety.

Winemaking: Each variety and parcel were harvested separately and directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: The components were aged separately for 2 months in stainless steel tanks, then blended and transferred back to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.3

Sulfur: 75ppm total SO₂, 20ppm free SO₂



Villa Roca - Le P'tit Roca Rosé 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 80% Cinsault, 20% Grenache – in 2024 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

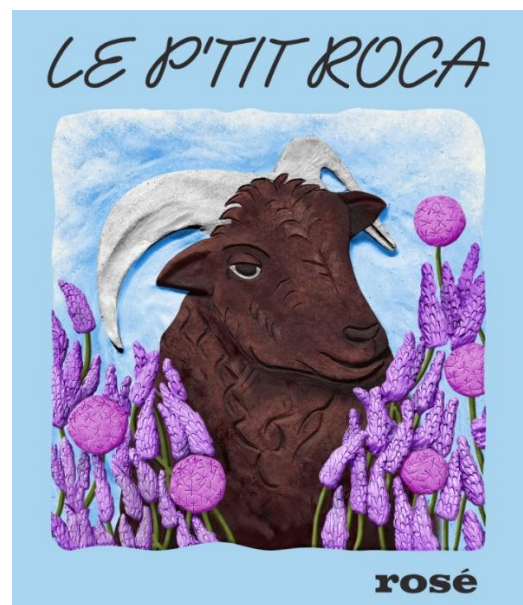
Yield: 50 to 70 hl/ha depending on the grape variety.

Winemaking: Each variety and parcel were harvested separately and directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees into stainless steel tanks for fermentation. After the completion of alcoholic fermentation, a dose of sulfur was added to the wine to block malolactic fermentation.

Maturation: The components were aged separately for 2 months in stainless steel tanks, then blended and transferred back to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.5

Sulfur: 80ppm total SO₂, 30ppm free SO₂



Villa Roca - Le P'tit Roca Rouge 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Grenache, 40% Carignan – in 2024 all grapes for this wine were sourced from Organic growers located less than 20km from the Domaine in Nizas.

Average Vine Age: 15 to 25-years-old

Altitude: 65 to 165 feet (20m-50m)

Soils/Terroir: Deep limestone-based soils.

Farming: Organic

Harvest: Machine harvested

Yield: 50 to 70 hl/ha depending on the grape variety.

Winemaking: Each variety and parcel were harvested separately and de-stemmed upon arrival in the cellar. The whole berries are macerated in a combination of stainless-steel tanks, concrete tanks, and large neutral barrels. The whole berry maceration lasts 6 days with light pump-overs done only during the first 2 days of maceration. On the 7th day the grapes were pressed, and the juice continues fermenting in a combination of stainless-steel tanks, concrete tanks, and large neutral barrels. Fermentation lasts 10-15 days, depending on the vintage, and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: The components were aged separately for 2 months, then blended and transferred to stainless steel tanks to await bottling. 2 weeks prior to bottling the wine undergoes a light filtration and another dose of sulfur was added.

pH: 3.5

Sulfur: 54ppm total SO₂, 25ppm free SO₂

