

Domaine Peyre Rose Languedoc Oro dry white 2011

Product price:

€435.00



Product features:

Area: LANGUEDOC

Winemaker: Marlène Soria

Vintage: 2011

Appellation: Vin de France

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 95/100

Cépage dominant: vermentino

Product short description:

95/100 RVF. A wine with unique aromas and flavors, and rare to boot (fewer than 3000 bottles produced)... marketed 15 years after the harvest, it is a must-try at least once in your life. After that, you either love it... or not!

Product description:

PRESENTATION OF DOMAINE PEYRE ROSE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Peyre Rose Oro 2011 signed Marlène Soria

RVF Guide to the Best Wines of France 2026 (Sept 2025): **95/100**. *Today, Oro 2011 bottled after 15 years of confinement. Vibrant, it reveals aromas that still seem primary: honey and fruits, deep and pleasurable texture.*

Comment from Pierrette Agulhon, hotelier and master sommelier of La Lozerette hotel <http://www.lalozerette.com/> (which was conveyed to us by Marlène Soria): *The wines of Marlène Soria are atypical and exceptional. A rich nose with aromas of sweet spices, curry, with a hint of baked apples, beeswax, cooked apricots, prunes, and evolved notes that evoke both the garrigue and the wines of voile.*

This wine will pair well with:

Sea bass with artichoke barigoule or lemon butter,

*Fish with hollandaise sauce,
Pan-seared foie gras with mango,
White meats,
Farm-raised poultry prepared with yellow wine and morels.
Veal blanquette with small onions or kid blanquette with sorrel*

Technical sheet written by the domaine

Terroir: clay-limestone

Grapes: rolle (or vermentino, minimum 60%), roussanne (25%), viognier (5%) and other grape varieties in very small quantities: terret-bourret, ugni-blanc...

Harvest: manual / organic farming

Vinification: partial destemming, vinification and (long) aging in tanks.
It is preferable to decant this wine some time in advance and serve it around 13°C.