

Cellier des Dauphins Vinsobres



THE FACTS

Producer: Union des Vignerons des Cotes du Rhone

Winemaker: Thierry Walet

Varietal(s): 60 % Grenache 40% Syrah

Country: France

Region: Rhone

Vintage: 2021

ABV: 14%

Residual Sugar: <1 g/l

Case Size: 6x75cl

Closure: Cork

Other Varietals Available?: Yes

BACKGROUND INFORMATION

Vines are grown on clay-limestone rich soils benefitting from the mediterranean climate. At harvest the grapes are destemmed and enter into the fermentation tank where they are pumped over twice a day. Temperature is controled and vinified at 25 degrees celsius for around 10 days in stainless steel tank. The wine undergoes malolactic conversion. There is 6 months of ageing in tank prior to bottling.

TASTING NOTE

This beautifully deep ruby red Cru charms with its fruity and spicy notes Velvety and aromatic in the mouth, it has generous aromas of cherry and blackcurrant and melting tannins that reveal a lusciously long, fruity finish.

FOOD MATCH

Meat and cheese

WINE STYLE

Red Wine

WINE SUITABILITY

Vegetarian: Yes

Vegan: Yes

Allergens: Sulphites