

Les Dauphins Rouge (CDR)



THE FACTS

Producer: Union des Vignerons des Cotes du Rhone

Winemaker: Thierry Walet

Varietal(s): 80 % Grenache 20% Syrah

Country: France

Region: Rhone

Vintage: 2022

Case Size: 6x75cl

Closure: Screwcap

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 controlled and vinified at 25 degrees celsius for around 10 days in stainless steel tank. The wine undergoes malolactic conversion. There is some influence from oak chips and 6 months of ageing prior to bottling.

TASTING NOTE

A decidedly southern style of wine with a bright garnet hue, a reflection of the sun-drenched terroirs from which it hails. It boasts a seductively smooth structure and notes of lightly caramelized ripe black fruits. The palate is silky smooth with notes of liquorice and vanilla, revealing a good length and melted tannins.

FOOD MATCH

Meat and cheese

WINE STYLE

Dry Red

WINE SUITABILITY

Vegetarian: Yes

Vegan: Yes

Allergens: Sulphites