

Cellier des Dauphins Vacqueyras



THE FACTS

Producer: Union des Vignerons des Cotes du Rhone

Winemaker: Thierry Walet

Varietal(s): 60% Grenache, 35% Syrah, 5% Mourvèdre

Country: France

Region: Rhone

Vintage: 2021

ABV: 14.5%

Residual Sugar: 2.25 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

Dark and rich with notes of garrigue, spice and soft tannins, these are wines that retain pure fruit character showing red berry notes and fantastic freshness.

FOOD MATCH

Beef Daube, Porcini Risotto and aged Gruyère

WINE STYLE

Red Wine

WINE SUITABILITY

Vegetarian: Yes

Vegan: Yes

Allergens: Suplhites