

## Celliers des Dauphins Cairanne



### THE FACTS

**Producer:** Union des Vignerons des Cotes du Rhone

**Winemaker:** Thierry Walet

**Varietal(s):** 50% Grenache, 50% Syrah

**Country:** France

**Region:** Rhone

**Vintage:** 2021

**ABV:** 14.5%

**Residual Sugar:** 3 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 Cru with its garnet red gleams is fragrant with compelling notes of black fruit. Supple but full of character, it develops delicious aromas of Mediterranean scrublands and ripe fruit, finishing with a generous persistence and the silkiest of tannins.

### FOOD MATCH

Meat and cheese.

### WINE STYLE

Red wine

### WINE SUITABILITY

**Vegetarian:** No

**Vegan:** No

**Allergens:** Sulphites