



Cellier des Dauphins Vacqueyras

The Facts

Producer	Union des Vignerons des Côtes du Rhône
Winemaker	Thierry Walet
Varietal(s)	60% Grenache, 35% Syrah, 5% Mourvèdre
Country / Region	France, Côtes du Rhône
Vintage	2021
ABV	14.5%
Residual Sugar	2.25 g/l
Case Size	6 x 75cl
Other Varietals Available?	Yes

Product 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 6 months of ageing in tank prior to bottling.

Tasting Notes

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 Suitability

Vegetarian	Yes
Vegan	Yes
Allergens	Suplhites