



## Cellier des Dauphins Vinsobres

### The Facts

<b>Producer</b>	Union des Vignerons des Côtes du Rhône
<b>Winemaker</b>	Thierry Walet
<b>Varietal(s)</b>	60 % Grenache 40% Syrah
<b>Country / Region</b>	France, Côtes du Rhône
<b>Vintage</b>	2021
<b>ABV</b>	14%
<b>Residual Sugar</b>	<1 g/l
<b>Case Size</b>	6 x 75cl
<b>Other Varietals Available?</b>	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

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 Suitability

<b>Vegetarian</b>	Yes
<b>Vegan</b>	Yes
<b>Allergens</b>	Sulphites