



## Les Dauphins Rouge (CDR)

### The Facts

<b>Producer</b>	Union des Vignerons des Côtes du Rhône
<b>Winemaker</b>	Thierry Walet
<b>Varietal(s)</b>	80 % Grenache 20% Syrah
<b>Country / Region</b>	France, Côtes du Rhône
<b>Vintage</b>	2022
<b>ABV</b>	13.5%
<b>Other Varietals Available?</b>	No

### 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 some influence from oak chips and 6 months of ageing prior to bottling.

### Tasting Notes

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

Red

### Wine Suitability

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