

# RÉSERVE

CÔTES DU RHÔNE ROUGE

GRENACHE SYRAH



Cellier des Dauphins®

The sun-drenched wines from Cellier des Dauphins are made for great moments to share.

*A range of wines with silky tannins and a smooth, ripe style, a reflection of the unique character of their terroir and noble grape varieties.*

## Climate and soil

A sunny Mediterranean climate cooled by Mistral winds. Dry winters and summers with high temperatures. Rainfall primarily in autumn and spring.

There are two different soil types in the southern Côtes du Rhône: Clay limestone soil formed of sedimentary rock and pebbles and stony soil with a sandy sub-soil.

## Viticulture and vinification:

The quality of our wines lies in the careful attention given to each stage of the winemaking process. Tasting the fruit enables us to determine the best date to harvest at perfect levels of ripeness. Traditional methods of vinification are used and the musts are macerated for 15 days at controlled temperatures. Malolactic fermentation is carried out systematically.

## Tasting notes

**This wine displays a deep red hue with ruby tints and notes of sun-ripened black fruit on the nose. The palate offers a velvety texture and spicy notes underpinned by ripe black fruit, blackcurrants and black cherries. A more modern take on the traditional Côtes du Rhône style, this wine combines structure, freshness and smooth tannins. It has a seductively elegant, intense and long-lingering finish.**



20% Syrah  
80% Grenache

Alc.Vol	13,5%
PH	3,83
TA	2,87g/l
Residual Sugar	2,3g/l

Service &  
Food pairings



16-18°C



L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

**Awards: 97 points – Platinum Medal – Decanter WWA 2019**

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