



FRENCH CELLARS

FRENCH CELLARS

AOC Côtes du Rhône

Red



PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

VARIETALS

Grenache, Syrah

TERROIR

Located on both sides of the Rhône between Vienne, Valence, and Avignon, the Côtes-du-Rhône appellation derives its personality from an astonishing diversity of soils, climates, and grape varieties.

IN THE VINEYARD

The Mediterranean climate is characterized by the Mistral, a strong and very marked seasonality, hot temperatures, and exceptional sunshine on the vineyards.

WINEMAKING

After the harvest, a fermentation period of 15 to 18 days with regular pumping over and rack and return. Blending of Grenache for its aromas and softness, with Syrah for its length and power.

TASTING

Of a beautiful garnet red color, it has a nose of red fruits and cherry underlined by pretty notes of licorice and pepper. The palate offers a beautiful structure and fine, silky tannins.

FOOD PAIRINGS

Serve at 16 - 18°C. It pairs perfectly with traditional cuisine, grilled sausages, pizzas, or lightly spicy Asian dishes.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
5 RUE DE CHANTILLY, - 75009 PARIS - FRANCE