



FRENCH CELLARS

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IGP Pays d'Oc

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.

VARIETAL

Shiraz 100%

TERROIR

This Shiraz comes from old vines in the Nîmes region (deep Rhône soils), the Béziers plain (thick limestone clays), and the Aude Valley (poor limestone soils).

IN THE VINEYARD

The 20-year-old vines are grown at an altitude of 150 meters, pruned in "goblet" (non trellised) and "cordon de Royat" (trellised) styles. Yields are low (40 to 50 hl/ha).

WINEMAKING

Two winemaking methods are used: for the majority of the blend, vinification with a long maceration, for the other part, carbonic maceration.

AGEING

A small part of the final assembly is raised in contact with wood.

TASTING

With a very dark robe, this Shiraz has an almost syrupy appearance. Its aromas of wild fruits (raspberries, redcurrants, blackcurrants) combine with flavors of spices and cinnamon, with a hint of mint. It is a complex wine, very rich on the palate, oily, with a long and silky finish.

FOOD PAIRINGS

Serve at 16°C with Mediterranean cuisine, spicy dishes, meat in sauce, game, charcuterie, and a good goat cheese.



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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.