

Réserve Saint Dominique



CÔTES DU RHÔNE RED

from organically grown grapes

TERROIR

North/South orientated vineyards, sandy and clay soil partially covered with round pebbles

GRAPE VARIETIES

60% Grenache
40% Syrah

VINIFICATION

18 days of vatting in stainless steel tanks. Pigeage, pump-over with temperature control (max 28 degrees C), ageing of 8 months in tanks before bottling.

TASTING

Deep garnet color, with a delicate nose of crisp red fruits, black currant jelly, raspberries and finally notes of cedar. Fine and fleshy tannins with almost a mentholated finale.

SERVICE AND PAIRING

Ideal: 18°C

Pork paupiettes with chorizo, roasted rabbit or parmentier of duck with a puree of split peas.

