

## CDR VILLAGE ST GERVAIS RED

### GRAPE VARIETIES

60 % Grenache

30 % Syrah

10 % Cinsault

### WINES MAKING PROCESS

Fermented traditionally using techniques as pigeage (punching-down) and delestage (pumping over). The blend of the wines is done after ageing in oak casks.

### TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character. It is important to underline the presence of the Mistral ("master" in provencal language) : wind sometimes violent but needful and benefic for the development of the vines.

### TASTING NOTES

Beautiful garnet red dress. The nose, intense and powerful, exhale black fruits, spices, fresh leather and yellow flowers aromas. The mouth is round, concentrated with a very nice volume. The structure is well balanced. The finish is long with liquorice notes.

### WINE & FOOD PAIRING

To drink during the meal, this wine goes well with meat of any sort (duck filet, roast beef, rabbit stew with olives) or spicy dishes (Tex Mex pork ribs, Moroccan pigeon).

### PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

## Gastronomy Wine

