

Dom Duseigneur Chateauneuf-du-Pape Matteo

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Chateauneuf-du-Pape

CEPAGE: 80% Grenache, 20% Syrah

THE STORY

Hailing from a family of winemakers, settled in Saint Laurent des Arbres on the other side of the Rhône, Bernard Duseigneur took charge of the Domaine in 2002. After an investment banker experience in the City, Bernard reconnected with his Mediterranean roots by continuing his father's and brother's work on the left bank of the Rhône in Châteauneuf-du-Pape. In a partnership since 2007 with Philippe Faure-Brac, elected the world's best sommelier in 1992, Bernard has had the privilege of working with one of the world's finest wine connoisseurs who also possesses a true passion for terroirs and winemakers.

THE ADJECTIVES

OVERALL: Generous and complex

AROMAS / FLAVORS: Plum, blackcurrant, cocoa, coffee, pepper and a hint of smoke.

MOUTHFEEL: Chewy tannins and firm structure

THE SELLING POINTS

PAIRINGS: Grilled meats, steak with pepper, stews

