

Dom de la Mordoree Cotes du Rhone Rouge

THE FACTS

COUNTRY: France

REGION: Rhone

CEPAGE: 40% Grenache, 35% Syrah, 15% Cinsault, 5% Carignan, 5% Mourvedre

WINEMAKING: 100% destemmed; 15-20 days maceration with temperature control. Hand harvested & estate bottled. No Oak.

AGING: 1-5 years

ANNUAL PRODUCTION: 3,000 cases

THE STORY

Created in 1986, by Francis Delorme and his son Christophe, the Domaine de la Mordorée extends over several appellations in the Rhône Valley: Tavel (place where the cellar is located), Châteauneuf-du-Pape, Lirac, Côtes-du -Rhône, Vin de France and Condrieu. This wine estate brings together a 60 hectare vineyard in the Southern Rhône Valley, and is divided into 40 plots spread over 8 communes.

THE ADJECTIVES

OVERALL: deep ruby

MOUTHFEEL: Full of finesse; melted and fine tannins; lengthy finish.

THE SELLING POINTS

Demeter Biodynamic

SUSTAINABILITY: Certified Biodynamic, Certified Organic

