



DOMAINE DURIEU

Côtes du Rhône
Pont de Pierres
2022



Grape varieties :

50% Carignan
20% Grenache
15% Syrah
15% Mourvèdre

Technical data :

12 Hectares (30 acres)
Clay soil
1 Pump-over per day.
20 days of maceration.

*Aging in concrete vats for 9 months
and fine filtration before bottling.*

Tasting Notes :

The color is purple and dark with flashes of ruby red. On the nose, black fruits are in the spotlight, wild blackberries, black cherries, blackcurrant, then fresh licorice, all supported by notes of scrubland and a farandole of Provence herbs with rosemary, savory, oregano, thyme but also sage. The palate is generous and suave and the aromatic persistence of singular length for a wine of this category. The already melted tannins coat an opulent mid-palate which confirms the olfactory diagnosis with flavors of black fruit marmalade. In the finish, some noble bitters bring up the rear and reveal fine notes of zan (black licorice).

Wine & Food pairing :

The ideal companion for a beautiful prime rib of beef with red wine jus or a faux-filet with herb sauce or even a selection of fine and light cold meats, a beef mironton.