



DOMAINE DURIEU

Côtes du Rhône Village Plan de Dieu **Henri Durieu**



GRAPE VARIETIES

- 60% GRENACHE
- 30% CINSAULT
- 5% SYRAH
- 5% MOURVEDRE

TECHNICAL DATA

- 6 Hectares (74 acres).
- Alluvial clay-limestone terraces and rolled pebbles
- Partial destemming.
- Manual harvest
- 1 pumping over per day, 25 days of maceration.
- 18 months aging in concrete tank

TASTING NOTES

A deep purple red dress invites us at first glance to a beautiful concentration.

On the nose, a singular aromatic complexity, well-concentrated black fruits (plum, wild blackberry, black cherry, forest fruits). In the background, more vegetal and concentrated Mediterranean notes, black liquorice but also sage and notes of garrigue (thyme, bay leaf, savory, sage, rosemary, oregano.)

In the mouth and on the attack, a texture of rare suppleness, silky tannins and a velvety touch in the middle of the mouth. We find all the aromatic complexity promised on the nose with a slight advantage to the aromatics. Surprising freshness revealed by a well-controlled and perfectly balanced acidity. On the finish, small noble bitters.

WINE & FOOD PAIRING

Roast rabbit, 7h lamb flavored with Provence herbs or rack of lamb in a crust should be perfect companions.