

Domaine des Cèdres

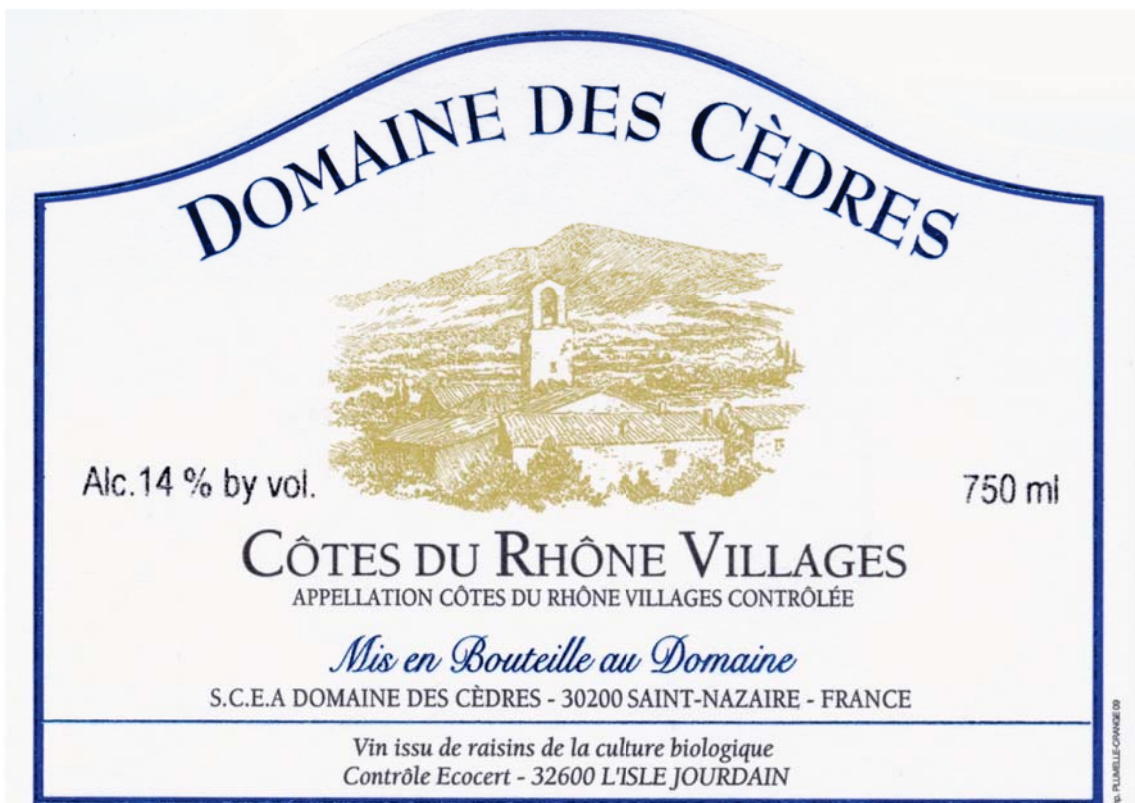
Côtes du Rhône Villages



This wine is grown and bottled by Dominique Pons and his son Nicolas, in St. Nazaire, a small town in the hills of the Rhone River valley, near the Mediterranean coast of southern France. The Pons farm is about 30 acres, producing red Vin du Pays, Côtes du Rhône and a more complex Côtes du Rhône Villages. The name “Côtes du Rhône” applies to the gentle vine covered slopes of this area, planted since Roman times. Much red wine is produced, along with a little white and rose. The reds are known for their easy drinkability and lively fruit flavors. The better ones, such as Domaine des Cèdres, also have enough acidity and tannins to age a few years and offer their spicy fruit with considerable harmony, depth and complexity. The nose is forward and distinctive, with hints of leather and pepper.

Cèdres Côtes du Rhône Villages is made with Grenache, Syrah, and Carignan grape varieties. Grapes for the Cèdres Cotes du Rhone Villages come from specific local areas that have the best exposure and deep mineral subsoil, producing more structured and complex wine. It is aged over a year in new oak barrels. Domaine des Cèdres has been certified organic since 1972, and has used biodynamic techniques for five years.

You will enjoy this wine with many foods. Rhône wines reflect their sunny origins and blend well with Mediterranean foods and sauces, grilled meats and fish, stews and cheeses.



PRODUIT DE FRANCE

PRODUCT OF FRANCE