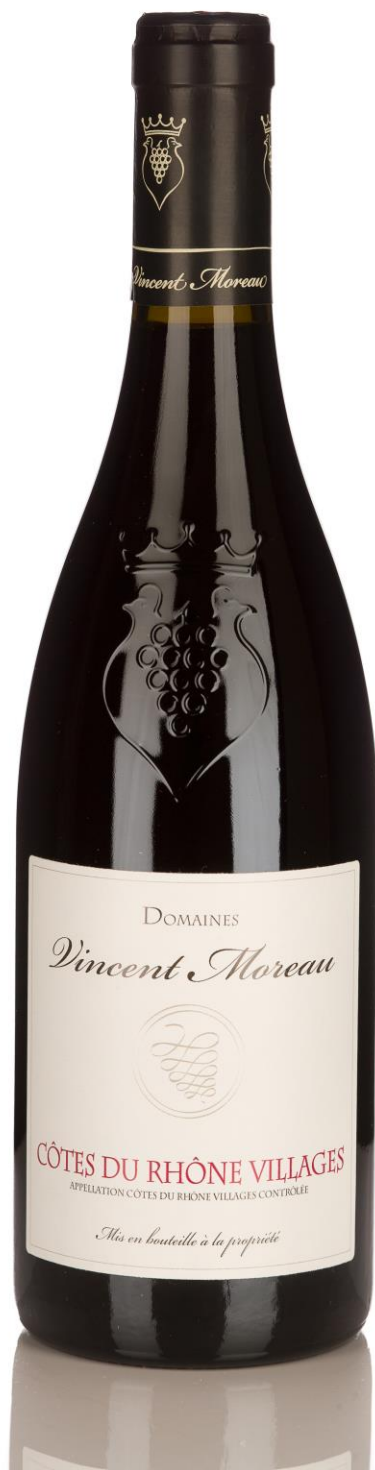


2012 CÔTES DU RHÔNE VILLAGES

DOMAINES VINCENT MOREAU



THE WINE:

70% Grenache, 20% Syrah, 10% Cinsault. The grapes are fermented under cool temperatures for between 20–25 days. The wine is then aged in neutral casks, never touching “barrique” or new oak.

THE ESTATE:

Domaines Vincent Moreau was established in 2002 when Vincent Moreau, a former geologist and wine lover, traded in his teaching job to become a vintner. His vineyards are in the famous communes of Châteauneuf-du-Pape, Rasteau, and Cairanne. The soils are varied from clay, limestone, and gravel, each with a distinctive imprint on the wines. Grown without heavy intervention he prefers to “let Nature decide” each vintage. The wines that carry his name “Domaines Vincent Moreau” are his smallest bottlings and showcase the unique terroir of the Southern Rhone.

TASTING NOTES:

Color: Dark garnet with purple.

Aromas: Boysenberry, raspberry and notes of herbs.

Flavors & Texture: Grenache red berry flavors with soft acids and tannins – making for easy, smooth drinkability.

Food Pairing: A Cassoulet – with white beans, chicken and duck served with warm, crusty French bread.

DRINK NOW THROUGH 2019