

Dom de la Mordoree Chateaneuf du Pape Rouge La Dam

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Chateauneuf-du-Pape

WINEMAKING: 100% destemmed; long maceration and 30 days fermentation with temperature control. 15% aged in used oak casks; 85% in stainless steel. Hand harvested & estate bottled.

ALCOHOL BY VOLUME: 15.0%

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: Dark ruby red, almost opaque.

AROMAS / FLAVORS: Aromas of red fruits (strawberry, cherry), violet and liquorice.

MOUTHFEEL: Nice, fresh body; smooth tannins; long fruity finish.

THE SELLING POINTS

AWARDS: 95pts Decanter, 93pts The Wine Advocate

SUSTAINABILITY: Certified Biodynamic, Certified Organic

PAIRINGS: Red meats, sauce dishes, game animals (woodcock, wild boar) and semi mature cheeses.

