



Côtes du Rhône Villages, 2009, "Le Voyage d'Ulysse," Vignobles David



Varietal	40% Syrah, 30% Mourvèdre, 30% Carignan
Region	Côtes du Rhône Villages
Harvest Method	Organic farming and harvesting employed.
Vini-fication	Total destalking of the Syrah and Mourvèdre grapes. Pre-fermentation cold maceration for 3 days followed by alcoholic fermentation and maceration for 36 days.
Aging Process	Matured in vats for 12 months followed by maturation in half hogshead barrels.
Aroma	Deep ruby color with aromas of coffee and ripened red fruits.
Palate	Fine tannic body on the mouth with blended tannins. Spicy finish with compact, wholesome flesh.
Food Pairings	Goes well with lamb, beef, game meats and mature cheeses.
Serving Temperature	15-17°C/59°-63° F
Awards	Wine Spectator 88 Points