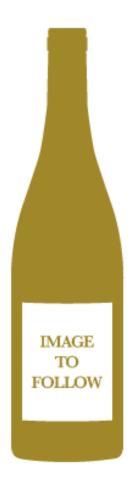
# Cotes du Rhone Iskis Dom. Olibrius 2019



## Region

The Southern Rhone is home to many famous appellations with a great variety of soils and microclimates, though in general sees ideal growing conditions that are warm and dry, with the Mistral wind proving a defining feature. Grenache forms the backbone of southern Rhône blends, including Châteauneuf du Pape, Gigondas and Vacqueyras. With a range of varieties grown, the region sees a range of styles produced from quality red and white wines to the aromatic dessert wine Muscat de Beaumes de Venise.

#### Producer

This small Domaine was created in 2009 by Marc Danielou, a self-taught wine maker when he acquired a small patch of vineyard in Côtes du Rhône Villages Laudun; gradually the Domaine has grown but still very small production of 2.5 hectares. Marc has farmed organically from day 1 and the accreditation process started 2021. He farms with as little intervention as possible and using sulphur sparingly to create a stable and clean wine. Grapes are all hand-picked into small crates and de-stemmed. Vinification takes place in small tanks, each varietal being vinified separately. Fermentation and vatting times are relatively long, from 4 – 8 months. Caps are punched down manually. After de-vatting, the wines spend a further 6 months in tanks for an even malolactic fermentation; they are then transferred to barrels for between 10 and 24 months. The wines are generally stirred and matured without racking. After the requisite maturing and ageing period, they are bottled on the estate

## **Tasting Notes**

A beautiful and elegant Cotes du Rhone coming from old vine grenache and Carignan – Rounded and well balanced with aromas of blackberry, blackcurrant and cherry that carry through to the palate with lovely Garrigue and spicy notes leading to an excellent finish.

### **Technical Information**

Country	France	
Region	Southern Rhone	
Grape(s)	Syrah (60%) Grenache (30%) Carignan (5%) Cinsault (5%)	
Туре	Red	
Style	Light	
Oaked Style	Lightly oaked	
Body Style	Medium bodied	
Sustainable	No	

Dry/Sweet Style	Not applicable	
Alcohol Content	15%	
Closure Style	Diam	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes



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