

DOMAINE DU DRAGON

'A Provence Rosé of rare pedigree. World-class winemaking.'

-Master Somm Ian Cauble

Year Founded: 1990's

Region: Provence, France

Founder: Lisa & Mir Nezam

Winemaker: Aurelien Fournier

Fun Fact: The label's name draws inspiration from local folklore: A mythological water dragon was said to have once been the source of flooding what is now the village of Draguignan.

Fun Fact #2: In addition to its vineyards producing exceptional wines earning prestigious medals, the Domaine also conceals the ruins of a Roman *Castrum* and those of the *Chapelle Saint Michel* from the 12th century.

-Sustainable-

High up in the hills of southern France, above the Côte d'Azur and the crowds at Cannes, you'll find the cool, terraced vineyards of Domaine du Dragon. The estate's curiously chalky soils and high-altitude perch translate into wines both refined and complex, and that still offer exceptional value for their peerless quality. While much of Provence is a patchwork of different terroirs, this corner near the town of Draguignan is unique in that it is nearly all limestone, more commonly found in places like Burgundy. Cooling winds whip through the forested valleys to moderate the southern sun, so grapes are not only perfectly ripe but also balanced. Yet Provence would not be Provence without Rosé, and it's here where Dragon sets itself apart from the pack of tourist-pleasing (and often overpriced) pinks. The area's chalky soul and cool character is expressed clearly in Dragon's lively blend. Many of Domaine du Dragon's vineyard terraces were replanted in the 1990s (in addition to the estate's cellars being modernized) to improve clonal selection, vine density and the mix of grape varieties. Vines are cared for sustainably, following organic practices as much as the season allows. Soils are rich in gravel and limestone, unusual terroir for the region. Grapes are harvested by hand and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks.



2021 Domaine du Dragon 'Grande Cuvée' Cotes de Provence Rosé

34% Cinsault, 23% Mourvèdre, 27% Grenache, 9% Cabernet Sauvignon, 7% Syrah. 20-year-old vines, on average. Hand-harvested. Fruit is pressed directly (Rosé de pressurage) and fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank. Textured and fruity with flavors of strawberries, light pepper, red plums, lemon zest and raspberries. Pair with sweet/spicy Asian cuisines and barbecue.

"This Rosé delivers texture, richness, delicate minerality and that thirst-quenching magic exemplary of the best Rosés of Provence. A Provence Rosé of rare pedigree, with an ancient history steeped in mythology, and world-class winemaking, all for under \$20 a bottle. An ideal answer to our perpetual search for fine Rosé at a great value, this wine is perfect to stock in your refrigerator for the entire season. Nearly impossible to drink in moderation, you might want to plan on a bottle per person as this invigorating wine will disappear almost instantaneously." -Master Somm Ian Cauble

