

# CELLIER DES DAUPHINS

## 'Top 10 most powerful wine brands'

- IWSR (Int'l Wine and Spirits Record)

**Year Founded:** 1967

**Region:** Rhône Valley, France

**Fun Fact:** #1 Rhône brand in France

**-Certified Sustainable, Vegan-**

Cellier des Dauphins has been an icon of the Rhone Valley since 1967. Its creation was the result of the determination of a few men and women who came together to champion the development of their region and the sustainability of their vineyards. Thanks to the rich diversity of its terroirs, its mastery of the art of blending, and its capacity to innovate, Cellier des Dauphins is now the leading wine brand in the Rhône, with a wide range



of wines for all occasions. The Cellier des Dauphins vineyards lie in the Rhône Valley, the foothills of the southern Alps rising in the distance. In these terroirs, sun-drenched vines swaying in the southern breeze, grow the renowned grape varieties that have made the Côtes du Rhône famous: Syrah, Grenache, Viognier and many others regional grapes. Such diversity enables our winemakers to produce aromatic blended wines of great complexity. A wide range of distinct grape varieties, a benevolent climate, and the reverential care we take in winemaking result in wines that epitomize the best of the southern Rhône Valley.



### 2024 Côtes du Rhône Blanc

50% Grenache White, 40% Viognier, 10% Marsanne. Harvested at perfect maturity to obtain excellent aromatic concentration. Aged for four months to increase drinking pleasure and offer smooth mellowness.

A true expression of the white varietals of the southern Rhône, this golden colored wine releases seductive aromas of yellow fruit and ripe peach. Freshness on the palate, with the brightness and crispness of freshly picked apricot and delicately toasted nuances punctuated by vanilla on the finish.



### 2025 Côtes du Rhône Rosé

85% Grenache, 10% Syrah, 5% Cinsault. The grapes are grown in carefully selected plots and picked at dawn in order to preserve pale color, crunchy aromas and freshness. They immediately undergo a gentle pressing. Some of the fine lees are kept bringing roundness and finesse. This rosé with its gleaming pale pink hue is a promise of a deliciously fresh drinking experience. In tasting, we discover refreshing notes of citrus fruits, summer fruits and a lingering finish.

*"Brimming with strawberry and raspberry pastille aromas and flavors, this vibrantly youthful wine is surprisingly light-bodied for the Moselle. A touch of crystalized violets in the clean finish."* - James Suckling



## 2023 Côtes du Rhône Rouge

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60% Grenache, 40% Syrah. Harvested at perfect maturity to obtain excellent aromatic concentration. Aged for four months to increase drinking pleasure and offer smooth mellowness.

A decidedly southern style of wine with a bright garnet hue, a reflection of the sun-drenched terroirs from which it hails. It boasts a seductively smooth structure and notes of lightly caramelized ripe black fruits. The palate is silky smooth with notes of licorice and vanilla, revealing a good length and melted tannins.



## 2022 Côtes du Rhône Rouge Reserve

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The flagship wine of the Cellier des Dauphins range.

60% Grenache, 40% Syrah. Traditional methods of vinification are used and the musts are macerated for 15 days at controlled temperatures. Malolactic fermentation is carried out systematically.

This wine displays a deep red hue with ruby tints and notes of sun-ripened black fruit on the nose. The palate offers a velvety texture and spicy notes underpinned by ripe black fruit, blackcurrants and black cherries. A more modern take on the traditional Côtes du Rhône style, this wine combines structure, freshness and smooth tannins. It has a seductively elegant, intense and long-lingering finish.

**90 Points - Best Buy – Wine Enthusiast** – *“Offers black plums with high tones of cranberry, Kirsch cherry and wild thyme. The palate is savory and rustic with upfront tannins that support hints of tart red fruits alongside its ripe black fruited profile. This should be an easy-drinking selection for a charcuterie night with friends.”*