



DOMAINE
DAURION

Château Daurion // Ephémère // 2011

Caprice de Vigneronne

IGP Pays d'Oc

GRAPE VARIETY: 70% syrah, 30% petit verdot

SOILS: The volcanic basalt soil draws a mark on our land and gives the wine richness and complexity. The vineyard, characterized by low yields, is spread on southeast facing terraces to the Mediterranean Sea.

CLIMATE: Daurion estate is situated close by the Mediterranean sea which brings a unique freshness.

WINEMAKING & AGEING: Harvest realized at full maturity. The destemmed grapes macerate in tank for a long time. During the fermentation phase, the pigeage process is done manually everyday. This wine is aged 2 years in oak barrels and 1 year in bottle. A deposit might appear in the bottle in the absence of filtration.

TASTING NOTES: Intense garnet in color with a dark purple edge, this wine seduces with a ripe fruity aromatic made up of cherry, blackberry and a slight hint of violet. The smooth, jammy and elegant palate completes this wine. Although it appears supple, it is beautifully structured with nice long lasting aromas of morello cherries.

PAIRING WINE & FOOD: Gently cooked, roasted duck offers a tasty and tender flesh that allows our wine's notes of black fruit to express themselves. Its lingering finish brings a beautiful harmony in mouth.

STORAGE:

5 years at constant temperature between 10 to 12°C.

ALC: 14% vol



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