

Domaine des Cèdres

Cotes du Rhone

This wine is grown and bottled by Dominique Pons and his wife Genevieve, in St. Nazaire, a small town in the hills on the Western side of the Rhone River valley, near the Mediterranean coast of southern France. The Pons vineyard is about 42 acres, producing red Vin du Pays, Cotes du Rhone and a more complex Cotes du Rhone Villages. The name “Cotes du Rhone” applies to the gentle vine covered slopes, planted since Roman times. Much red wine is produced, along with a little white and rose. The reds are known for their easy drinkability and lively fruit flavors. The better ones, such as Domaine des Cèdres, also have enough acidity and tannins to age a few years and offer their spicy fruit with considerable harmony and complexity. The nose is forward and distinctive, with a hint of leather and pepper.

Cedres Cotes du Rhone is made with Grenache, Syrah, Carignan, and Cinsault grapes; the first two are the primary Rhone varieties. Each producer chooses his specific blend, based on local soil type and climate. Domaine des Cèdres has been certified organic since 1973 and has used biodynamic techniques for five years.

You will enjoy this wine with many foods. Rhone wines reflect their sunny origins and blend well with Mediterranean foods and sauces, grilled meats and fish, stews and casual meals like pizza or hamburgers.

