



DOMAINE DU DRAGON

Côtes de Provence Rouge

'Cuvée Saint-Michel'

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. While much of Provence is a patchwork of different terroirs, this corner near the town of Draguignan is unique in that it is almost exclusively 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. This symbiosis of soil and sun results in richly flavored, elegant wines.

WINERY: Domaine du Dragon

WINEMAKER: Aurelien Fournier

ESTABLISHED: 1990s

REGION: FRANCE • Provence • Draguignan

APPELLATION: Côtes de Provence AOC

BLEND: 50% Syrah, 48% Cabernet Sauvignon and 2% Mourvèdre

VINEYARDS: Much of the estate's vineyard terraces were replanted in the 1990s to improve clonal selection, vine density and the mix of grape varieties. Soils are rich in gravel and limestone—part of the Triassic plateau of the Haut Pays—unusually mineral terroir for the region.

AGE OF VINES: 20 years

WINEMAKING: Hand-harvested. Fruit is macerated for 20 days for optimal color and flavor extraction. Fermented on indigenous yeasts in temperature-controlled concrete tanks. Aged for 13 months in a mix of older Burgundian barrels.

TASTING IMPRESSIONS: Blackberry, licorice, black cherry. Refined and smooth, with fine tannins; flavors of baked plums, black raspberries

PAIRING SUGGESTIONS: Game meats or red meat; aged cheese

