

domaine
Terre Davau



Côtes du Rhône Terre Davau Red



An iron fist in a velvet glove.

Domaine Terre Davau's Côte du Rhône is full of red fruit and spices. Structure is excellent and tannins are smooth and silky.



Terroir: Blue clay soils with a surface covering of Urgonian limestone and pudding-stones. The south-east facing terroir enjoys the full benefit of the rising sun.



Grape Varietals : Grenache



Winemaking :

Harvested in the cool of the night by machine with on-board sorter

Grapes are destemmed and crushed

Pre-fermentary cold maceration

Alcoholic fermentation is started by native yeasts and continues at moderate temperatures (24-28°C) for around 15 days

Aged in concrete tanks



Wine-Food pairings :

Pork cheeks in port jus with mashed potatoes and chervil

Free-range veal lightly seared, with charred onions and ginger, carrots and Arabica jus

Roast turbot with ratte du Touquet potatoes

Courgette carpaccio with parmesan and pine nuts

Niçois crumble with creamed goat's cheese

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