



DOMAINE DE DIONYSOS

« La Devezé »

CÔTES DU RHÔNE

The final wine expresses the mouthwatering elements of the terroir and winemaking. Grenache brings a warmth and mellowness, while Syrah and Carignan bring robustness, maturity and color. The Mourvèdre and Cinsault round out the profile of the wine. A vivid nose of red fruits and supple tannins wrap around the strong structure of the wine all the way through the finish, as tones of violet and raspberry consistently recur.

When the Great Plague of 1720 struck Marseille, The FARJON family fled to the hills of Uchaux, a, then, little colony that would today become the hamlet known as “Uchaux Les Farjon.” For the past seven generations, the FARJON family has produced incredible wines.

La Devezé is a blend of Grenache, Syrah, Carignan, Mourvèdre and Cinsault from 35-year old vines planted on a 20-hectare parcel of land split between the villages of Uchaux and Mondragon. Low yields guarantee good concentration of aromatics and flavors in the wine. The vineyard is now certified organic but biodynamic principles are adhered to. The vineyards at the family domaine have never been treated with any herbicides, pesticides, or chemical fertilizers. This way of working the land and vines was started at DOMAINE DE DIONYSOS over 40 years ago. In their view, it is the best way to work their vineyards in order to obtain they produce the healthiest, richest and the most characteristic grapes of the region.

La Devezé is the Rhône Valley embodied, in Philippe Cambie's trademark style. Winemaking consultant at the property for the past few years, he is credited with reviving the wines of the Rhône Valley for the past couple of decades, and was named Winemaker of the Year by Robert Parker in 2010.

ACCOLADES FOR 2016

International Wine Report – 92 Points

“The 2016 'La Devezé' is a wonderful showing which brings with inviting aromas of black raspberries and dark red plums that are woven together with licorice, spices and fresh lavender. This medium-bodied red possesses wonderful balance, concentration and depth with a gorgeous velvety texture, which is layered with ripe dark fruits and licorice. This will be accessible upon release, but will also develop nicely with another year of bottle age.” – I.W.R.

ORIGIN

Rhône Valley, France

APPELLATION

AOC Côtes du Rhône

VINEYARD

35 yr. old vines in sandy-clay soils.

Yield: 30 – 40 hl/ha.

BLEND

60% Grenache, 20% Syrah, 10% Carignan, 5% Mourvèdre, 5% Cinsault

FARMING

Certified Organic; practicing Biodynamic

WINEMAKING

Fermentation takes place in temperature controlled concrete vats

10 days of maceration

AGING

One third of the wine is placed in barrels for 6 months

ALCOHOL CONTENT:

14.5%

