

CHÂTEAU DONA BAISSAS CUVÉE VIEILLES VIGNES

Terroir

Château Dona Baissas covers a vast vineyard set on the schistous soil of the Dona Pass, a well-known terroir in the town of Calce. Located 200 meters above sea level, in the heart of arid and undulating scrubland, the vineyard enjoys an exceptional microclimate facing the Mediterranean which tempers the heavy heat of summer and offers the freshness of its sea breeze.

Vinification

Carbonic maceration is carried out on Carignan and Syrah. The traditional vinification, with crushing and destemming, is carried out on Grenache and Mourvèdre. The breeding continues in the underground tank for 1 year, then 12 months in oak barrels at controlled temperature.

Features

Red ruby color. Complex and intense aromas of ripe fruit with a touch of vanilla, leather and tobacco. A supple, velvety and very elegant wine.

Food Pairings

Ideal with braised or grilled red meats, naughty game and high cheeses.



Producer

Cellier de la Dona

Category

Red

Grapes

30 % Grenache, 30 % Carignan, 25 % Syrah, 15 % Mourvèdre

Country / Region

France, Languedoc-Roussillon

Appellation

Côtes du Roussillon Villages (AOC)

Size

750ml

Degree of alcohol

14%

Serving temperature

16° C to 18° C

Available in these provinces

- Quebec