

DeLILLE CELLARS

LE DESSEIN

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

2020 In its youth, 2020 Le Dessein (formerly Métier) is showing **VINTAGE** dark, brambly fruits that are offered up by Mourvèdre (44%) and Syrah (20%), with Grenache (36%) adding Bing Cherry and strawberry leaf. There is a serious meaty, bacon fat component to this wine that is accentuated by notes of black pepper, violets and cranberry. The silky structure is lifted by wonderful acidity, bringing a sense of freshness to the palate. This wine always drinks well on release and can be cellared for 12+ years.

VARIETAL



- 44% Mourvèdre
- 36% Grenache
- 20% Syrah

WINEMAKING

Cold soaked for 24-36 hours.
Fermented on skin 10-12 days.
Individual lots aged separately for 15 months before barrel selected for the blend just prior to bottling.
100% Large format and neutral barrels. 14.5% Alcohol

VINEYARD

45% Boushey Vineyard
30% Stone Tree Vineyard
25% Ciel du Cheval Vineyard



OWEN BARGREEN

APRIL 2021

“The 2019 ‘Metier’ is a gorgeous blend of 42% Grenache and Mourvedre (36%) with smaller parts Syrah and Cinsault. The garrigue notes are gorgeous as bright red cherry and cigar box tones mingle with black olive that mingle on the nose. The palate shows good freshness with a great sense of mouthfeel. Layers of ripe red and dark fruits parade with stony and earthy tones, with sagebrush and creosote tones. This fantastic wine for the price.”

REVIEW BY OWEN BARGREEN
WWW.OWENBARGREEN.COM