

DeLILLE CELLARS

# MÉTIER

COLUMBIA VALLEY

BORDEAUX STYLE

RHÔNE STYLE

GRAND CIEL

WC EXCLUSIVE

**2016** The nose of the 2016 Métier manages to show elements of **VINTAGE** each of its major component varietals – ripe raspberries of Grenache, dark, wild sauvage of Mourvèdre, and a breath of violets from Syrah. Herbs de Provence, eucalyptus and green peppercorn add a savory note to an intensely fruit-driven mid palate. Untamed, linear tannins support these enduring fruit flavors through a long finish, leaving an evocative impression of this wine's elegance.

## VARIETAL



- 42% Grenache
- 36% Mourvèdre
- 19% Syrah
- 3% Cinsaut

## 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

48% Ciel du Cheval Vineyard  
31% Boushey Vineyard  
21% Grand Ciel Vineyard

92  
vinous

ANTONIO GALLONI VINOUS

NOVEMBER 2018

“Dark red with ruby highlights. Aromas of blackberry, licorice and tree bark, plus a spicy nuance. Combines compelling spicy intensity and serious thickness of texture, with its red berry and spice flavors showing virtually no greenness. Concentrated, broad, rich and long, finishing with substantial dusty tannins.”

REVIEW BY STEPHENTANZER  
WWW.VINOUS.COM

