

# Stéphanie Daumas

Côtes du Rhône Villages Visan Red, 2015



## ABOUT THE WINE

Stéphanie Daumas grew up among vines and barrels, learning from her winemaker father, then went on to earn a master's degree in winemaking and viticulture. Determined to make modern wines, she hunted for great vineyards that her father's winemaking generation had overlooked—and found one in Visan, a tiny village known for rustic reds. Blending tradition and her education, Stéphanie recast Visan as a place for fruity, bright wines that are among the Rhône's very best.



## DID YOU KNOW?

Côtes du Rhône is an appellation comprising 170 villages. Only 16 of those villages may use the prestigious Côtes du Rhône Villages distinction. Visan is one of them.

## ABOUT THE REGION

Côtes du Rhône Villages is a designation for high-quality wines that come from specific villages in France's southern Rhône Valley. Visan's distinction from the other villages is that it's cooler, affected the most by mistral winds. This makes the wines a bit brighter and zestier than other Côtes du Rhône reds.



Visan, Rhône Valley, France

## AT A GLANCE

**Variety:** 60% Grenache, 30% Syrah, 10% Mourvèdre

**Vintage:** 2015

**Vineyard:** Various

**Oak:** Stainless steel & concrete vats

**Alcohol:** 13.9%

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/174](https://blueapron.com/wines/174)

## TASTING NOTES

**Stéphanie Dumas Visan** is a classic southern Rhône red, full of dark-fruit flavors perfectly balanced with savory characters—which is just what you want in a Villages-level wine.

### 1) Look at the Color



▲  
Purple  
garnet

### 2) Swirl & Smell



Plum



Cedar



Black pepper



Tobacco

### 3) Taste & Savor



#### TASTING TIP

Sniff for the aroma of black pepper. That's the Syrah in the blend; the more peppery the Syrah, the cooler the place where it was grown.

### 4) PAIR AND ENJOY!



Bold &  
Spicy

#### Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove or cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

#### More classic pairings:

Braised meat | Grilled lamb | Cassoulet