Domaine du Maridet
“Cuvée Coum d’Al Llop” Red Blend, 2016

ABOUT THE WINE
Nowhere in France does an ambitious winemaker have more opportunity than in Languedoc-Roussillon. Almost every other region dictates which grape varieties can be planted and when the grapes can be picked. Unrestrained Languedoc-Roussillon, while short on prestige, is long on hidden treasures—like Domaine du Maridet. A start-up run by two brothers-in-law and a journalist, Maridet is riding a wave of local innovation—and has the gold medals to show for it.

DID YOU KNOW?
The ancient Greeks recognized the superb winemaking potential of the Languedoc-Roussillon region. They started cultivating grapes there in the fifth century BC.

ABOUT THE REGION
The Côtes du Roussillon designation is reserved for wines made in France’s southernmost region, Roussillon, which is part of the much larger Languedoc-Roussillon. Winemakers in this area grow many of the same grapes found throughout the Rhône Valley and nearby Provence. Grenache, in particular, develops robust fruit flavors in the southern region’s warm, dry climate.

AT A GLANCE

Variety: 25% Grenache, 25% Syrah, 25% Mourvèdre, 25% Carignan

Oak: Stainless steel (no oak)

Alcohol: 15%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/225
TASTING NOTES

Domaine du Maridet Red Blend is rich and fruity—similar to the classic “GSM” trio of Grenache, Syrah and Mourvèdre you find in southern Rhône wines. This wine’s Carignan adds tannins and a subtle savory note.

1) Look at the Color

![Color Image]

Purple garnet

2) Swirl & Smell

Blackberry preserves  Dark chocolate  Fig  Mint

3) Taste & Savor

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<thead>
<tr>
<th>Tasting Elements</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tannins</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweetness</td>
<td></td>
<td></td>
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<td>Body</td>
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TASTING TIP
Notice how the dark-berry flavors have a jammy quality? That’s thanks to 2016 being a drought year in southern France, which concentrated flavors in the grapes.

4) Pair and enjoy!

Match this wine’s symbol to a Blue Apron Meal
Classic in style, these reds are equal parts power and finesse. Richer Pinots and Merlot-based Bordeaux reds, with their mix of red- and black-fruit flavors, can hold their own with just about any meat. The most delightful pairing to remember: Pork always loves this kind of Pinot Noir.

More classic pairings:
Beef Bourguignon | Salmon | Mushroom risotto