



Douglass WILLIAMS

Red wine



Appellation:	AOP Corbières
Blend:	Syrah (70%) - Carignan (15%) - Grenache (15%)
ABV:	14 %
Soil:	Rich and powerful wine selected from plots of land on limestone hillsides covered with rounded pebbles.
Winemaking:	The Carignan undergoes a carbonic maceration while the Syrah follows a more classic vinification with destemming. After blending, the alcoholic fermentation ends in oak casks.
Color:	This red wine has a beautiful scarlet red color.
Nose:	Aromatic bouquet combining stewed fruits, spices and coniferous notes.
Palate:	Elegant tannins with a slight liveliness. The wine is well balanced between the fruit, spices and a beautiful freshness.
Preservation:	Between 5 to 7 years
Food pairing:	Ideally paired with red meats and cheeses of character



A wine collection created by Chef Douglass Williams - Chef Douglass Williams spent decades mastering his craft in kitchens across the globe before being highlighted as Food and Wine Magazine's best new chefs of 2020, calling him a "master of texture."

Known for his generous hospitality, a smile and a spirit that light up the room, Douglass Williams is committed to making a difference in both the kitchen and the community.



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