



Introducing...



A traditional Provençal domaine in tune with modern times

Up in the hills of Southern France, above the Cote D'Azur and Cannes, this domaine is on the south-facing slope of one of the Mediterranean foothills. With its beautiful bastide protected by plane trees and a fountain which flows in their shade, the Domain du Dragon is not only in Provence, it is a small piece of Provence all to itself.

The domaine remains authentic and human-sized, with 24 hectares of rich clay-limestone soil fed by abundant springs. While much of Provence is a patchwork of different terroirs, Domaine du Dragon is unique, almost entirely limestone – more commonly found in places like Burgundy.

What's in a name?

In nearby Châteaudouble, witnesses in medieval times reported an epic battle between St. Hermentaire, protector of the city of Draguignan, and a dragon terrorizing the population in the area. This battle is only a legend of course, as reported in the sixteenth century in his manuscript on the "Life of St. Hermentaire" by Jean de Nostradamus, brother of Nostradamus, another legendary name.



Domaine du Dragon Grande Cuvée 2017

Cote du Provence AOP

Wine Making Process: Hand-harvested. Fruit is pressed directly (rosé de pressurage.) Fermented on indigenous yeasts using traditional vinification at 18°C in a thermo-regulated stainless steel vat to keep the aromas intact at the end of the fermentation. Fermentation for 15 days, malolactic fermentation is used. Racked several times and fined once before bottling in January. Maturation in vats before bottling.

Blend: Grenache, Mourvèdre, Syrah, Cinsault, Rolle, Cabernet

Alc: 13%

Age of vines: 20 years

Tasting Notes: Clear light pink, intense nose of red fruit and strawberries. Full mouth, dense and fruity, flavours of red plums, lemon zest and raspberries.