Domaine de la Roche Paradis
Northern Rhône, France

Tasting Notes
The IGP level Syrah from Domaine de la Roche Paradis is an amazing wine. It has many of the same characteristics of the great regions of the Northern Rhône such as Côte Rôtie and Cornas, but for a much more modest price. The wine is very dark in the glass with purple edges. On the nose it has cracked black pepper, graphite, flint, and soft black fruit. On the palate, there is minerality and a meaty savoriness that spellbinds. It has good acidity and moderately low alcohol, coupled with perfect extraction, keeping it light on its feet, but not lacking in flavor. Pair this wine with grilled lamb with herbs, beef wellington, smoked meats of all kinds, braised duck breast, and bacon.

About the Domaine
Domaine de la Roche Paradis sits amongst an idyllic patch of hillside in the Northern Rhône, quietly producing just over 1,000 cases per year of knock out wines. Focused on perpetual improvement, vigneron Yann Menager along with his father in law, Richard, strive to make terroir-driven wines which means conviction in the vineyards. The wine labels are a tribute to the land; the hills on the labels, called Les Dentes (which means "the teeth"), make up the view from the Domaine, and the sheep represent Yann’s dedication to biodiversity and a lifestyle migration to the old ways. A picture-perfect setting for pitch-