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Looking at their Rhone blends, the 2011 Cuvée Jeanne Marie is a blend of 78% Grenache and 22% Mourvedre that spends 16 months in 2-3 year-old-barrels. Coming from high-density planting and clay soils, it offers up a lush, sexy profile with kirsch, licorice, toasted spice and leather flowing to a medium-bodied, sweetly fruited palate. Seamless, balanced and straight-up delicious, it should have a minimum of 4-5 years of prime drinking.

Selected and marketed by *American Estates Wines*



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