

## Profile

**BRAND** D.H. Lescombes  
**WINE NAME** Renaissance  
**VINTAGE** 2010  
**VARIETAL %** 57% Syrah 25% Mouvèdre, 9% Grenache, 9% Cinsault  
**APPELLATION** New Mexico

**TASTING NOTES** A dramatic Rhone-style blend that brings together the classic and most favorable elements of each varietal in a round, luscious wine that is a true pleasure to drink. Complex and structured, it opens with a nose of spice, truffle, black pepper, nutmeg, caramel, walnut, fresh berries and mild boysenberry. A well-balanced wine exhibiting flavors that are both fruity and rustic, like mildly candied blueberry with moderate leather notes, making this an appealing wine to a wide array of palates, fit for any gathering, from the most casual to the more formal.

**FOOD PAIRINGS** A remarkably food-friendly wine fit for nearly any meal. For an exceptional pairing try with St. Nectaire cheese, herbed goat cheese or spicy sausage.



## Technical Data

**ALCOHOL** 15%  
**RESIDUAL SUGAR** 0%  
**PH** 3.46  
**TA** 7.1  
**OAK** French  
**TOAST** Medium Plus  
**MATURATION AGE** 8 months  
**COLOR** Garnet  
**BOUQUET** Spice, truffle, nutmeg, caramel and fresh berry  
**TASTE** Fruity with blueberry and a hint of leather  
**SERVING TEMPERATURE** 65° - 68°



*Hervé Lescombes settled in Southern New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family legacy by planting a small vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines. Showcasing an Old World approach to winemaking focused on balance and subtlety, D.H. Lescombes wines are committed to French oak maturation and are hand-crafted with traditional techniques to create wines of the finest character and distinction.*

## Tasting Chart

<b>INTENSITY</b>	delicate	—————●—————	powerful
<b>SWEETNESS</b>	very dry	—————●—————	dessert
<b>BODY</b>	light	—————●—————	very full
<b>ACIDITY</b>	soft	—————●—————	very crisp
<b>TANNINS</b>	none	—————●—————	heavily tannic
<b>OAK</b>	none	—————●—————	heavy oak
<b>COMPLEXITY</b>	direct	—————●—————	very complex

1    2    3    4    5