

# From the Tank



Côtes du Rhone

From the Tank  
Red  
**RHÔNE**

From the Tank was born out of the collaboration between François Ecot of Jenny & François Selections & Denis Deschamps of Les Vignerons D' Estézargues fame. They decided on a blend for the three-liter bag-in-box that would be the exact same quality as what Jenny & François bring to the US in bottles. Each year, the From the Tank wine fountain is a special blend made just for Jenny & François Selections.

Great for serving by the glass, for parties, picnics, or for people who want only a glass of wine a day. The conservation is much longer than bottles once they are opened & it is light to carry. The box also has a much smaller carbon footprint than bottles because it is so light to ship.

## Varietals

40% Grenache, 35% Syrah, 15% Carignan

## Soil

Red clay based & stone strewn.

**Age of Vines** 20 to 80 years.

## Pairing

Works wonders with grilled chicken & pork, cold cuts, or simply by itself.

**FROM THE TANK (Red):** <http://www.fromthetank.com/>  
6 x 3L per case

**Vinification:** hand harvested. No external yeast & no enzymes are employed during the winemaking process. The bunches are de-stemmed & the fruit undergoes fifteen days of maceration & the wine is stored in enamel-lined tanks. The wine is bagged & boxed on demand.

**Tasting Note:** Garnet in the glass with shimmering highlights. Elegant notes of smoky red fruit, violet, sweet herb & a note of baking chocolate. The palate is rich with ripe cherry & berry flavors, & a mineral note that is followed by supple acidity & velvety tannins. This is a very expressive red with a great concentration of fruit & yet it is never overly extracted. The wine finishes with floral notes & a dash of black pepper.