



Southern Rhône

BRUNOLAFON
wine selection

Vincent Boyer, Domaine de la Bastide, AOP Côtes-du-Rhône, Red

AOP Côtes-du-Rhône,



Few winegrowers can boast of a closer connection to the deep history of their culture than Vincent Boyer. In his home, which is one of the original structures of an 800-year-old Templar farm, one can see the vestiges of an ancient Roman wine vat along the lower third of a wall.

PRESENTATION

In the cellar, Vincent's methods are a combination of modern precision and old-school rusticity. The wines are made in concrete and stainless steel to preserve freshness and purity of fruit, and he destems 100% in order to keep the tannins soft and easy. This balance between the new and the old permeates everything at Domaine de la Bastide.

WINEMAKING

No oak treatment. Aged in concrete vessels.

VARIETALS

Syrah 60%, Carignan 20%, Grenache noir 20%

13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C / 61°F

AGEING POTENTIAL

5 years

TASTING

Alluring notes of raspberry preserve, violet and pronounced notes of dried thyme and rosemary accent this sun-drenched Syrah blend. Baked black-cherry and grape-jelly flavors are hedonistic and dense. Supple, silky texture is contrasted by pleasantly ripe gripping tannins and lingering notes of earth and spice on the finish.

FOOD PAIRINGS

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.

