



# 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.

