



Southern Rhône

BRUNOLAFON
wine selection



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

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 stainless steel vessels.

VARIETALS

Grenache noir 50%, Cinsault 25%, Syrah 25%

13,5 % VOL.

GM: No.

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

SERVING

8°C / 46°F

AGEING POTENTIAL

5 years

TASTING

Blossomy and berried, the nose is as lovely as the palate of this perfumed dry rosé. Crisp black cherry and raspberry flavors persist, tinged by savory dried spices and crushed stone all mingle on the bright nose and round palate, finishing long. An elegant, sturdy rosé standing up well to food and holding up well beyond the summer.

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.

