

# DOMAINE DE LA BASTIDE

## Côtes du Rhône Blanc

### *Tasting Notes* **TASTING NOTES**

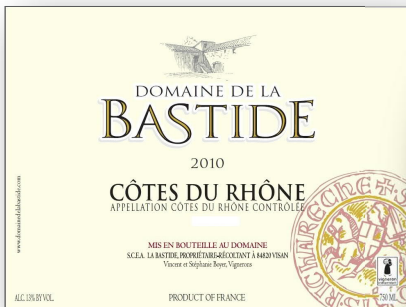
Lovely light yellow color with a shining rim. Very fruity nose with scents of white fruit and flowers. The palate is fresh and fruity with lemon nuances.

### *Bastide* **BASTIDE**

Built on a Roman Villae, The Domaine de la Bastide is an old fortified Templar's farm with more than a thousand years old known records. Partly destroyed during the French revolution, it has now come back to its original aim: wine making. The cellar was built in the late 70's. Total capacity is more than 7500 hectolitres. Fermentation is conducted in stainless steel vats of 200 hectolitres with controlled temperature. After fermentation the wine is drained into concrete vats coated with epoxy resins.

Vincent and Stephanie Boyer are the second generation operating this winery. They are currently practicing organic viticulture and hope to be certified in the near future.

The Domaine de la Bastide is located in the Rhône Valley, 50 km north of Avignon, in a little village called Visan. The vineyards are located in Visan and Suze-la-Rousse: most of them are on stony dry soils, typical of the South Rhône valley.



### *Wine Facts* **WINE FACTS**

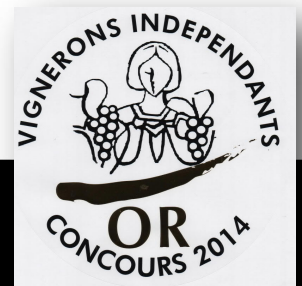
**WINERY:** Domaine de la Bastide

**SOIL :** Very stony with low water storage capacity.

**YIELD :** 50 HL by hectares

**GRAPE VARIETIES :** 70% viognier, 20% Roussane, 10% Bourboulenc

**VINIFICATION :** 80 % of the wine is obtain by pressing the grapes when it arrives at the winery. 20% are obtained by bleeding the tank after a period of 8 to 12 hours. Kept cold at about 8 °C for 48 hours drained to obtain clear juice. Fermented at 16°C



**GOLD Medal Winner!**



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