



Domaine de la Bastide Côtes du Rhône Blanc

Bastide **BASTIDE**

Tasting Notes **TASTING NOTES**

Domaine de la Bastide Côtes du Rhône Blanc 2014 is made predominantly from Viognier with a touch of Roussanne and Bourboulenc. The new vintage is fresh and zippy with a fleshy mid-palate of yellow stone fruits and makes a great alternative to the 'usual suspect' whites.

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.

The vineyard is family owned and operated by the Boyer family.

The Domaine de la Bastide is located in the Rhône Valley, fifty kilometers 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 : 45 HL by hectares

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

VINIFICATION : grapes are pressed immediately when arriving at the winery. Juice is cooled down to 8 °c during 48 hours for clarification. Fermentation : 3 weeks at 15°C in stainless steel vat. 30% of the blend ferments in oak barrels. Final blend is made upon bottling.