



Domaine de la Bastide Côtes du Rhône Cuvée Les Figues

Bastide **BASTIDE**

Tasting Notes **TASTING NOTES**

This wine offers on the nose an abundance of ripe berries, violets, and hint of anise. The palate is round with a dominance of red berries and herbs de provence. This Cuvée is full bodied with elegant tannins and a lengthy finish.

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 : poor, clay-calcareous gravel with a very low water reserve

YIELD : 50 HL by hectares

GRAPE VARIETIES : 60% syrah ,20% grenache, 20% carignan

VINIFICATION : Manual harvest for grenache, syrah mechanical. The grapes are entirely destemmed to avoid excessive aggression tannins. The tank is then enzymée and Yeast Dough for a better extraction and better clarification. Fermentation lasts about 18 days at a temperature of 26 ° C with 2 and 3 pumping daily blackouts during the fermentation. Intake of oxygen under marc are regularly made with a clicker to coat tannins and stabilize the color. After pressing the wine is aged 6 months in tank .

Médaille d'or orange 2012