

DOMAINE DE LA BASTIDE

Côtes du Rhône Rouge

Tasting Notes **TASTING NOTES**

Beautiful purple color, very deep reflections and brilliant purple. The nose has aromas of fresh red fruits, crushed strawberries and raspberries. On the palate we find a very nice balance, a wine that is fresh, dense and round. It is a fleshy wine, fruity and with good length.

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 : 40% Grenache, 40% Syrah, 20% Cinsault

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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