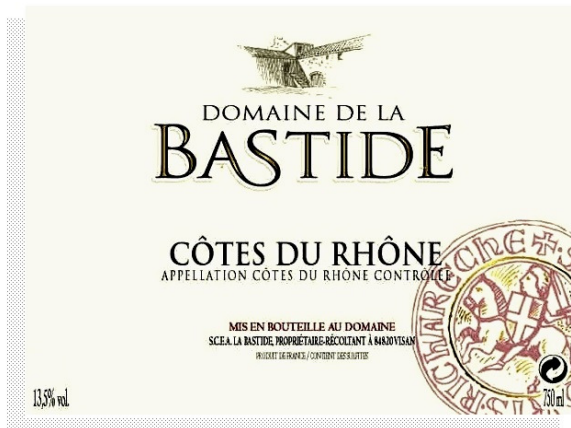


Domaine de la Bastide Côtes du Rhône Rouge



Tasting Notes **TASTING NOTES**

On the nose it displays vibrant red berries with hints of rosemary, thyme and lavender that grow in abundance in this area of the Rhône. Expect ripe bramble fruit and hints of black cherry together with pepper and spice on the finish.

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.

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 : 50 HL by hectares

GRAPE VARIETIES : 50% Grenache, 30% Syrah, and 20% Carignan

VINIFICATION : made from the ripest, healthiest grapes possible, grown on vines up to 50 years old and following organic principles.