

DOMAINE DE LA BASTIDE

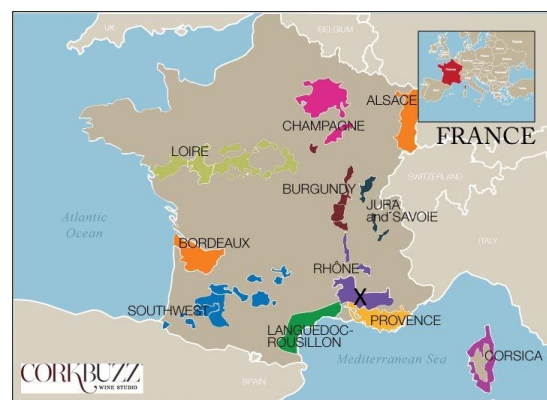
Côtes du Rhône - France

ABOUT DOMAINE DE LA BASTIDE

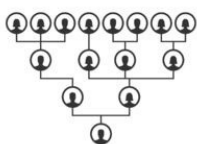
Built on a Roman Villae, The Domaine de la Bastide is an old fortified Templar's farm with more than a thousand years old known records. Partly destroyed during the French revolution, it has now come back to its original aim: wine making. The cellar was

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.



KEY SELLING POINTS



MULTI-
GENERATIONAL



CERTIFIED
SUSTAINABLE



ORGANIC PRACTICES



HISTORY



DIRECT IMPORT



EXCELLENT PRICE TO
QUALITY RATIO

VARIETAL/REGION/BARCODE	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
CÔTES DU RHÔNE BLANC	3760078850040		CERTIFIED SUSTAINABLE HVE3, ORGANIC VITICULTURE				
CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE	13.5%	20 days fermentation in steel tank /lees aging/ winemaker: Vincent Boyer	TA 3.7 RS 1g PH 3.53 SULFITES 30	Straw gold color with brilliant reflections	White fruits, pear, apricot, touch of toasted almond	Fresh, nicely balanced, long finish	fish, aperitif, cheese
BLEND OF VIOGNIER, ROUSSANNE AND CLAIRETTE							
CÔTES DU RHÔNE ROSÉ	3760078850040		CERTIFIED SUSTAINABLE HVE3, ORGANIC VITICULTURE				
CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE	13.5%	20 days fermentation in steel tank /winemaker: Vincent Boyer	TA 3.33 RS .5G PH 3.35 SULFITES 30	Medium salmon colored	Wild berries and strawberries	delicate, refreshing, fruity	pizza, asian, pasta, aperitif, BBQ
BLEND OF GRENACHE, SYRAH AND CINSULT							
CÔTES DU RHÔNE ROUGE	3760078850040		CERTIFIED SUSTAINABLE HVE3, ORGANIC VITICULTURE				
CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE	13.5%	12 days fermentation in steel tank /malolactic/ winemaker: Vincent Boyer	TA 3.61 RS 1g PH 3.6 SULFITES 30	Beautiful deep purple color with brilliant reflections	Fresh red fruits, crushed strawberries and raspberries	Well balanced, fresh, full and round. Fruity with a long finish	lamb, pizza, asian, pasta, red meat, cheese
BLEND OF GRENACHE, SYRAH, CARIGNAN							