



Domaine de la Bastide 2010 Côtes du Rhône

Geographic Location : The heart of the Rhone valley, 40 km north of Avignon and 30 km south of Montelimar, the Syrah and Grenache from some of the soils in the municipality of Visan, the rest of Grenache and Carignan terroirs of Suze la Rousse

Awards: From the Concours des vins d'Orange, a Silver Medal in 2009, Gold Medal in 2007 and 2005 , Silver Medal in 2006 and 14/20 in 2007 Guide of the best low price wines from Antoine Gerbelle et Philippe Maurange La Revue du Vin de France

Terroir : Poor soil, clay and limestone gravel with a very low water reserve

Grapes 50% Grenache, 30% Syrah, 20% Carignan

Average age of vines : 25 years

Yield: 40 hl / ha

Winemaking : Mechanical and manual harvesting. The grapes are all broken in order to avoid excessive aggressiveness tannins. The tank is then levurée and enzymée for better extraction and better clarification. Fermentation lasts 8 to 15 days at a temperature of 26 ° C with 2 daily pumping and 2 shedding during fermentation. After pressing the wine is aged several months in vats. During maceration, a micro oxygen is produced each day (micro-oxygenation) to stabilize the color and coating tannins.

Tasting : Rich black fruits and a great silky mouth feel. Wonderful peppery notes. Like a Chateauneuf for every day.