

Domaine de la Bastide Figeus Red

Region: Rhone Valley

Appellation: AOC Cotes du Rhone



General Description

The history of vineyards in Visan is closely connected to that of the Templars, knight-monks who developed wine growing in the Enclave des Papes.

The Bastide was in turn a fortified farm run by the Templars, a Benedictine, and then a Dominican monastery. It was confiscated and became state property during the French revolution.

Now regained its place in the viticulture tradition of Visan, where the state of the art technology together with a long standing viticultural tradition serve the making of high-quality wines.

Wine Tasting Notes

Deep red purple colour.

On the nose, there is an abundance of ripe dark fruits and violets.

The palate is smooth. The wine is full bodied with elegant tannins giving a strong back bone. The finish is lengthy and flavoursome.

Specifics

Grape Varieties: 60% shiraz ,20% grenache, 20% carignan

Vine age : average 35 years

Soil: very stony with low water storage capacity

Alcohol content: 12.5%

Wine making : hand picked grapes for grenache and carignan, mechanical harvest for shiraz.

All grapes are destemmed to preserve right balance of tannins. Yeast and enzymes are used to ease colour extraction and quick clarification. Fermentation lasts around ten days at 28 °C with twice a day pumpovers and three complete bleedings during fermentation

The wine is aged between 4 and 8 month in tank. Estate bottled