

Domaine de la Bastide 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

Intense red purple colour of a deep glowing scarlet.

On the nose, there are aromas of fresh red fruits, cherries and strawberries. Notes of red berries macerated in brandy.

The palate is soft, fresh round, rich and well balanced.

Specifics

Grape Varieties: 25% shiraz ,60% grenache, 15% carignan

Vine age : average 25 years

Soil: very stony with low water storage capacity

Alcohol content: 13%

Wine making : a mix of hand picked and mechanically harvesting grapes. All grapes are destemmed to preserve end balance of tannins. Yeast and enzymes are used to ease colour extraction and quick clarification. Fermentation lasts around eighth days at 28 °C with twice a day pumpovers and one complete bleeding during fermentation.

Estate bottled