

Domaine de la Bastide Rose

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

Brilliantly coloured in light rosy.

With a distinctive touch of wild berries, strawberries and sweets.

A delicate refreshing and fruity taste.

Specifics

Grape Varieties: 50% shiraz, 50% grenache

Soil: very stony with low water storage capacity

Alcohol content: 13%

Wine making : obtained by bleeding the tank after a period of 8 to 12 hours.

Kept cold at about 8 °C for 48 hours drained to obtain clear juice.

Fermented at 16°C

Estate bottled