

Domaine de la Bastide Visan Red

Region: Rhone Valley

Appellation: AOC Cotes du Rhone Villages



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

Nice red purple colour.

On the nose, there are aromas of ripe black berry fruits.

The palate is soft but very rich with a long finish.

Specifics

Grape Varieties: 30% shiraz ,50% grenache, 20% mourvedre

Vine age : average 35 years

Soil: very stony with low water storage capacity

Alcohol content: 13.5%

Wine making : hand picked grapes for grenache and mourvedre, mechanical harvest for shiraz. 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 fifteen days at 28 °C with twice a day pumpovers and three complete bleedings during fermentation.

20% of the wine is matured 8 month in oak barrels, estate bottled.