

Domaine de la Bastide White

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

Lovely light yellow colour with shining, luminous rim.

Very fruity (peaches, apricots) nose with scents of white fruit and flowers. A subtle hint of almonds.

The palate is fresh fruity with lemon flavour, leaves generous fullness in the mouth.

Specifics

Grape Varieties: 80% viognier, 20% grenache blanc

Soil: very stony with low water storage capacity

Alcohol content: 14%

Wine making : grapes are pressed immediately when arriving at the winery. Juice is cooled down to 8 °c during 48 hours for clarification.

Fermentation : 3 weeks at 15°C in stainless steel vat. Final blend is made upon bottling.

Estate bottled