

Domaine de Boissan

Côtes du Rhône | red wine

"Radiant, playful, prune-kissed elegance"





Grape variety: 80% Grenache, 20% Syrah

Vinification: Manual harvest. The wine is aged in underground tanks

before bottling for 12 months.

Tasting notes: The nose is powerful and generous bursting with prune notes, subtle floral expression of garrigue (thyme, rosemary) and a delicate peppery spice. The mouth is juicy complemented by soft tannins and bright acidity with lingering notes of spice and a touch of minerality.

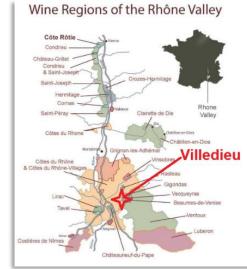
Food pairing: Red and white meat, (grilled works well), roasted vegetables, tomato-based sauces, charcuterie and cheeseboards.

The Grower

The Boissan estate is located at the foot of the Dentelles de Montmirail and Mont Ventoux. It is one of the oldest vineyards in the region. Christian and Cathy Bonfils both come from winegrower families of several generations. The first cellar was built in the 19th century, it was enlarged in 1898 then 1934. A new winemaking and storage cellar was built in 1985 and new aging cellars were created in the 2000s. The red, rosé and white wines come from fifty hectares of vines spread over different terroirs belonging to village or cru appellations:

Gigondas, Vacqueyras, Sablet, Séguret, Villedieu.

This geographical diversity offers staggered maturity seasons. Each terroir offers a palette of flavours and asserts a personality specific to the Domaine's wines. Catherine and Christian Bonfils work in respect of the terroirs and transmit their knowledge to their children: Alexandre, the eldest working in the vineyards, Clémence in the office and Victor in the cellar. The new generation is just as passionate and enthusiastic to keep the continue the winemaking family traditions.



The Terroir

The vines aged between 10 and 30 years are located in the commune of Villedieu, on the top of a hill. The soil is rich made of limestone. The vineyard is cultivated in organic farming in the process of certification AB-FR-BIO 01.

Propellis

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