

Bonpas

fondée



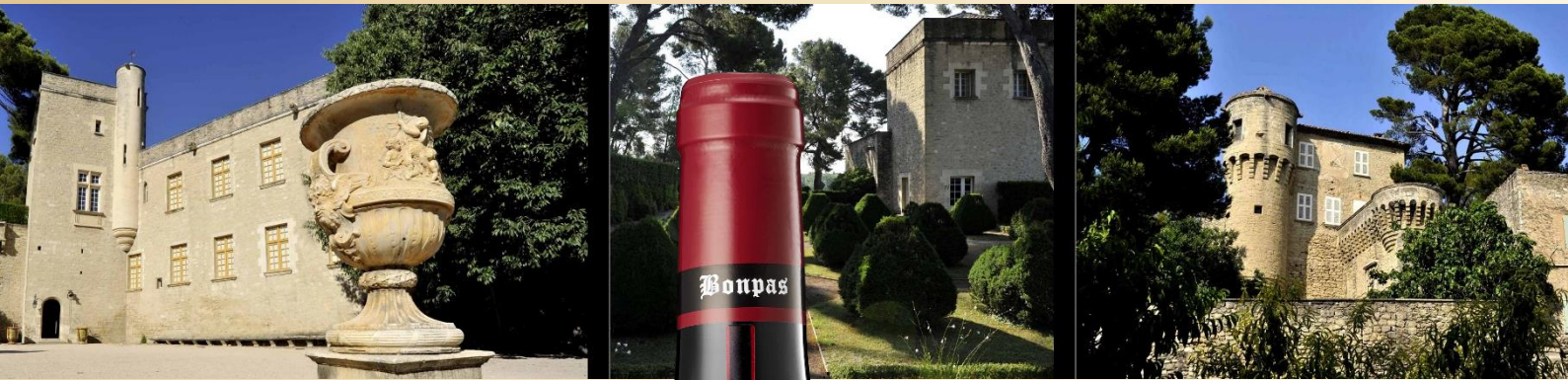
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Dames de Bonpas

PLAN DE DIEU

- 2018 -

Located near Avignon, at the heart of the Rhone Valley, the fortified stronghold of Bonpas, from the French "Bon passage", has watched over the safe crossing of the Durance River along the historic route that once linked Rome with Avignon. The estate marks the gateway to the southern Côtes-du-Rhône appellations and opens its gates to the discovery of the region's terroirs. Its sophisticated, elegant wines embody the terroirs and varietals of this famous region through their power and fruitiness.



DAMES DE BONPAS

Pays homage to the nuns of Prebayon who cultivated vines on this plain that was considered to have been blessed by God.



Vinification



The grapes are destemmed according to tradition then fermented under controlled temperatures of approximately 24°C. Some pumping over is performed to encourage the gentle extraction of colours, aromas and flavours.

Ageing: 100% in tanks for 10 months to preserve the fresh fruit flavours and soften the tannins through sparing use of micro-oxygenation.



Location

South of Rhone Valley vineyard on the Plan de Dieu hillside.



Varietals

65% Grenache, 25% Syrah and 10% Mourvèdre.



Examen organoleptique

Colour: Intense cherry red intense with deep purple highlights.

Nose: Combination of small red undergrowth fruits (strawberry, blackcurrant, raspberry) and a sweet spicy.

Mouth: A supple, round attack, the finish is redolent of black fruit associated with light spices such as cinnamon and vanilla. The supple, melting tannins give this wine fullness and body in the mouth.



Serving suggestions

Ideal with filet of beef with Cèpes, grilled duck breast or a wide range of cheeses. Serve at 16°C