

Bonpas

fondée



en 1318

Réserve de Bonpas

CÔTES-DU-RHÔNE

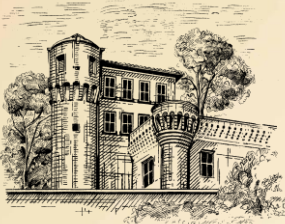
- 2018 -

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.



RESERVE DE BONPAS

Since 1318, the fortified Bonpas, from its high-up position, has watched over the safe crossing point over the river along the road that once linked Rome with Avignon. The first building encountered when entering the southern Côtes du Rhône.



Vinification

We co-ferment different grape varieties. Physical extractions using devatting and pumping over techniques at the beginning of fermentation give way to the traditional Rhone Valley method, which consists of submerging the pomace cap at the end of fermentation. This final extraction, conducted at 28°C, is comparable to an infusion.

While respecting and preserving the aromas and flavours of stewed red fruit, it allows the wine to acquire velvety tannins and roundness. It also guarantees good length on the palate.



Location

Selection of vine-plots on the southern Côtes du Rhône. The strong presence of the Rhône has left its mark throughout the sedimentary basin, carving out hills and vales, bearing with it the alluvial deposits that have created a complex and varied landscape that extends from Vienne to Avignon, and from Cévennes to the foothills of the Alps.

Varietals

Grenache Noir 60% and 40% of a blend Syrah, Mourvedre and Carignan.



Organoleptic analysis

Color: deep ruby-red.

Nose: Expressive, with notes of fresh red fruit

Palate: a warm, powerful wine combining flavours of mild spices, black olives and stone fruits. Ample and supple, with velvety tannins.



Serving suggestions

Ideally served at 16-18°C alongside grilled meats and fresh goat's cheeses.