



Winery of the Week: Bonpas – Rhone Valley, France

in **EUROPEAN WINES** **WINE REVIEWS** by **FBWorld Team** — October 5, 2015 at 1:30 pm | **0 comments**



Since 1318, 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. As a gateway to the southern Côtes-du-Rhône, their wines are marked by the particular expression of the region. Here's what our tasting panel thought about a few of their offerings:



Bonpas 2013 Luberon

Grape(s): 50 % Grenache blanc, 20% Bourboulenc, 20% Clairette & 10 % Vermentino

Region: Rhone Valley, France

Price: 5-10

Tasting Notes:

A bouquet of stone fruits, mango, and white blossoms greets the senses. The palate showcases flavors of tropical fruit, tangerine, and peach that come together with whispers of orange blossom and minerals. Round with lively floral highlights, it's a fine value; enjoy as an aperitif or with pork chops.

Rating: 88



Réserve de Bonpas 2010 Cotes Du Rhone

Grape(s): Grenache, Syrah, & Mourvèdre

Region: Rhone Valley, France

Price: 10-15

Tasting Notes:

Aromatics of cherries, blackberries, and plums meld with accents of pepper and earth on the nose. A sip delivers flavors of black cherry, plum, and blackberry that flow into highlights of spice, smoked meat, and minerals. A food-friendly acidity, plush tannins, and vibrant flavors make this wine a good match for gourmet sausages.

Rating: 88



Réserve de Bonpas 2010 Châteauneuf-du-Pape

Grape(s): Grenache, Syrah, & Mourvèdre

Region: Rhone Valley, France

Price: 40-45

Tasting Notes:

Blackberry, currant, and dark cherry aromas mingle with traces of dark chocolate, anise, and spice on the nose. Flavors of cherries, bramble fruits, and plums interweave with nuances of white pepper, cocoa, and anise on the palate. Smooth and dark, with ample fruit and mellowed tannins, fans of supple Rhone blends ought to try this bottle.

Rating: 89