



Réserve de Bonpas

CÔTES-DU-RHÔNE

- 2021 -

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 varieties of this famous region through their power and fruitiness.



Location



Selection of vine-plots on 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. The cuvee is aged for 6 months in tank,



Varietals

Grenache, Cinsault, Carignan and Syrah.



Organoleptic analysis

Visual: deep ruby-red.

Nose: Expressive, with notes of fresh red fruits.

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 between 16° and 18°C (60-64°F) with grilled meat, pasta dishes or vegetable pies.