



# Châteauneuf-du-Pape

BONUS PASSUS

- 2021 -

*Founded in 1318 and located near Avignon, in 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. Bonpas's wines mark the gateway to the southern Côtes-du-Rhône appellations and open the way to the discovery of the region's terroirs. Our sophisticated, elegant wines embody the terroirs and grape varieties of this famous region through their generosity and rich fruit.*



## Location



*These famous vineyards surround the village of Châteauneuf-du-Pape. The vines are planted in sandstone and sand-based soils on south/south-east facing slopes where they benefit from excellent exposure to the sun.*

## Winemaking



*According to the traditional method in the Rhone Valley in order to create an optimal blend that highlights each varietal's characteristics. Pumping over and devatting techniques allow for more gentle extractions at the end of fermentation. The caps of grape pomace are submerged in the warm must, a veritable infusion that softens the tannins and increases the wine's roundness while preserving the flavors of ripe, stewed red fruit.*

*Maceration lasts 3 weeks.*

*15% of the cuvee is aged in 228-litre French oak barrels during 8 months.*



## Grape varieties

*Grenache Noir, Syrah and Mourvèdre*



## Organoleptic analysis

*Visual: Deep red colour with mahogany hints.*

*Nose: Intense dark fruits notes with a touch of lavender oil and eucalyptus.*

*Palate: Very silky texture with mouthful flavors of ripe plum and prune balanced by a slight freshness on the finish.*



## Serving suggestions

*Open one hour before serving between 13°- 15°C/55°-61°F.*

*Enjoy with rosemary-scented leg of lamb, duck confit or tasty vegetarian cuisine.*