

Bonpas

fondée



en 1318

Dames de Bonpas

PLAN DE DIEU

- 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



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

Grape Varieties



Grenache, Syrah and Mourvèdre.

Winemaking



The grapes are destemmed according to tradition then fermented under controlled temperatures of approximately 24°C (75°F). 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 flavors and soften the tannins through sparing use of micro-oxygenation.



Organoleptic analysis

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. Open one hour before serving between 13-15°C (55.5-59°F),