Wijnfiche

Domaine Mas de Boislauzon - Cuvée du Quet | BIO | Châteauneuf du Pape France (RHONE) — 2016

Domain

Dom. Mas de Boislauzon

For five generations, this winery has been owned by the Chaussy family, where they continue to work in a traditional way with respect for the vineyard and selective manual harvesting. The 28 ha vineyard is spread over the AOC Chateuneuf du Pâpe and Côtes du Rhônes Village. The surface is very chalky and sandy and is full of pebbles.

Vinification

The grapes come from the oldest vines on the estate, aged 100 to 120 years. The harvest is carried out by hand, and the grapes are sorted directly in the vineyard. The grapes are destemmed, with no added yeasts. Vinification is slow and traditional, with precise temperature control. Maceration is long and gradual, allowing the grapes and the terroir to fully express themselves. The wine is aged both in stainless steel tanks and in oak barrels. This wine has matured for 16 months and is produced only in the finest vintages.

Taste

Deep red in color. On the nose, black fruits with spicy notes. On the palate, very spicy, with blackcurrants and white chocolate, pleasant tannins combined with intense depth and concentration. The oak is beautifully integrated. A wine that can be aged for up to 30 years, developing aromas of leather and coffee. This wine is unfiltered.

Food pairing

Game - boar | Stew | Beef cheeks in red wine | Lamb - Navarin | Tajine with lambshoulder

General information

Type: Red wine
Grape varieties: Grenache (80%), Mourvèdre (20%)
Viticulture: Organic
Storage (years): > 10
Serving temperature: 17 °C
Taste profile: Complex with firm tannins

