

Domaine Mas de Boislauzon | Côtes du Rhône Villages | BIO France (RHONE) – 2019

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 Rhône Village. The surface is very chalky and sandy and is full of pebbles.

Vinification

The harvest is hand-picked, meticulously sorted and 100% destemmed. It's a traditional vinification with temperature control. No yeast added. This wine is aged in barrels and tank.

Taste

A very deep, red color. It is a fruity wine with a perfumed nose and pleasantly round in the mouth with spiciness and fairly firm tannins in the final. The firm impressions of black fruit can be found in both the nose and mouth.

Food pairing

Gourmet | Meat - grilled | Spiced dishes | Cheese

General information

Type: Red wine

Grape varieties: Grenache (55%), Carignan (20%), Mourvèdre (20%), Syrah (5%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

