

Domaine Mas de Boislauzon | Côtes du Rhône Villages | BIO France (RHONE) – 2022

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 grapevines are situated in clay-rich soil, surrounded by rounded pebbles (the renowned "galets"). Hand harvesting is carried out with meticulous selection and complete destemming. Traditional, temperature-controlled vinification is employed. Aging occurs in a combination of stainless steel and wood.

Taste

The wine has a very deep red color. It is fruity with a perfumed nose and presents a pleasantly rounded mouthfeel, complemented by spiciness and moderately strong tannins in the finish. The robust impressions of black fruit are evident in both the aroma and taste.

Food pairing

Gourmet | Meat - grilled | Spiced dishes | Cheese

General information

Type: Red wine

Grape varieties: Grenache (50%), Syrah (20%), Mourvèdre (20%), Carignan (5%),

Cinsault (5%)

Viticulture: Organic

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

