Wijnfiche

Domaine Mas de Boislauzon | Côtes du Rhône Villages | BIO France (RHONE) — 2023

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 plots from which the grapes are picked manually are located on the border with the Châteauneuf du Pâpe appellation, which means that these Côtes du Rhône Villages have many characteristics of a Châteauneuf. Like the Châteauneuf, the fermentation takes place for 25 days without separation of juice, skin and a few branches to extract a maximum of matter and aroma. Afterwards, the wine goes into cement cuves for 7 months. To preserve the quality, the wine is also not filtered.

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

Game - stew | Game - rabbit | Poultry - pheasant | Gourmet | Meat - in wine sauce

General information

Type: Red wine
Grape varieties: Grenache (60%), Syrah (15%), Mourvèdre (15%), Carignan (5%), Cinsault (5%)
Viticulture: Organic
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

