



# Domaine Mas de Boislauzon | Châteauneuf du Pape | 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 Rhônes Village. The surface is very chalky and sandy and is full of pebbles.

#### Vinification

Average age of the vines is 60 years old, with some even older than 100 years. The yield is deliberately kept low, which together with the subtle blending operations, make for finesse wines with pure aromas.

### **Taste**

A wine distinguished by a concentrated intense red-purple colour with finely elegant aromas of ripe fruit (black raspberry and cherry) in the nose. This chateauneuf is a pure wine with a firm body. On the palate, a distinctly powerful pallet of spices and flavourful impressions of wild berries and peppers. A soft wooden undertone and flavours of plums and figs. Long, complex finish.

## **Food pairing**

Game - stew | Meat - archiduc sauce | Game - deer with chestnut purée | Poultry

## **General information**

Type: Red wine

Grape varieties: Mourvèdre (70%), Grenache (30%)

Viticulture: Organic Storage (years): + 7-10

Serving temperature: 16-18 °C Taste profile: Complex generous

