

Bonpas

fondée



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Croix de Bonpas

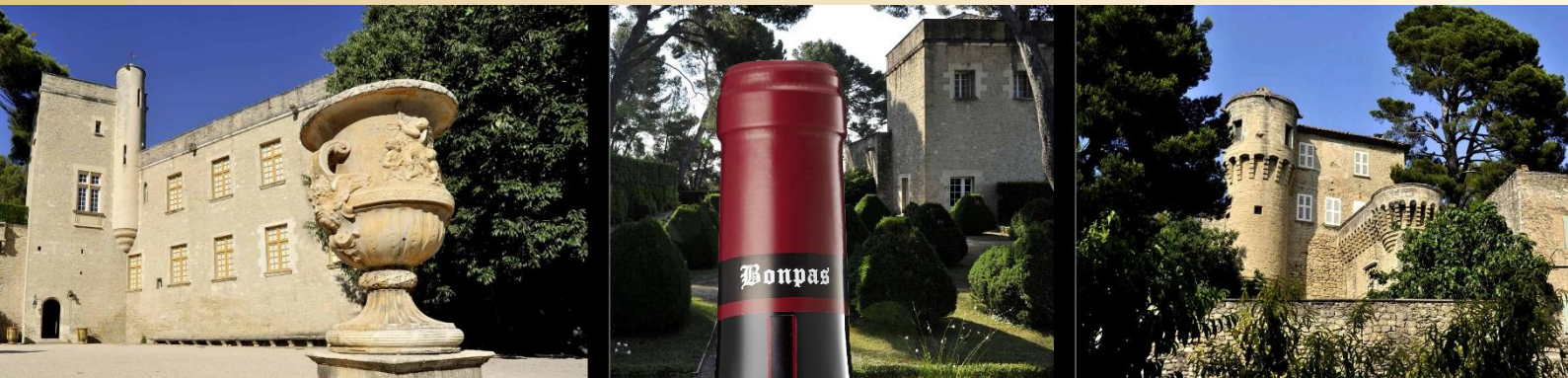
CÔTES-DU-RHÔNE VILLAGES

- 2018 -

DECANTER 2019
96 points - Gold medal



Located near Avignon, at the heart of the Rhone Valley, the fortified stronghold of Bonpas, from the French "Bon passage", has watched over the safe crossing of the Durance River along the historic route that once linked Rome with Avignon. The estate marks the gateway to the southern Côtes-du-Rhône appellations and opens its gates to the discovery of the region's terroirs. Its sophisticated, elegant wines embody the terroirs and varieties of this famous region through their power and fruitiness.



CROIX DE BONPAS

The chapel, one of France's historical monuments dating back to the 8th century, a sacred place of prayer for monks.



Vinification



The grapes come from selected plots in which they are able to reach full maturity verging on over-ripeness. Extraction is thorough due to numerous devatting and pumping over interventions performed throughout the fermentation process. Final maceration under heat lasting 30 days is reinforced by punch-downs. Tannin extraction is monitored daily in order to obtain a wine with accomplished structure without any aggressiveness.



Location

The vineyards are located between the Uchaux hills and the Plan de Dieu appellation.



Varietals

65% Syrah, 30% Grenache Noir and 5% Carignan



Organoleptic analysis

Colour: Deep red in colour.

Nose: This wine tosses class at every turn beginning with its lively mix of fragrant bramble, ginger spice, dark kirsch and flowers on the bouquet.

Palate: The palate has real elegance, plus a light kirsch and balsamic note, and excellent length. Lovely stuff.



Serving suggestions

Serve at 17°C with all types of red and white meats, whether roasted, grilled or stewed. Also pairs well with cheeses.