



## FAMILLE DE BOEL FRANCE Aleph

REGION/ ORIGIN	Southern Rhone Cotes-du-Rhone Villages Massif d'Uchaux AOC	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2021	WINERY ESTABLISHED	2016
VARIETALS	60% Syrah 40% Grenache	VINEYARD(S)	Estate fruit
ALCOHOL	14.64%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Steel, wood, & amphora Indigenous yeasts	SOIL TYPE	Calcareous quartz, flint
AGING	9 months	ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	Demi-Muids & Amphora 4-5 years old	FARMING METHODS	Biodynamic (in conversion)
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	9240 bottles
TOTAL SULFUR/ RS	50 mg/l 0 g/l		

*The wines of Famille De Boel France are all named after the History of Gastronomy, because history is rich with fun facts, of illustrious or anonymous figures, of extraordinary dishes, and they want to give a particular tribute to gastronomy – for all of the ‘Bon Vivants’ of the world*

Famille De Boel France is a small family estate owned and run by an enthusiastic and inspired husband/wife team in the high elevations of Saint Joseph. This is a project born from passion, not born from inheriting vineyards or a cellar. Nelly France is from Brittany (France), Arnaud De Boel is from Belgium, and they met in 2009 in New Zealand where their love for food and wine brought them together and quickly found a love for one another. With their two young children Augustin and Margot, the family chooses biodynamic farming and winemaking, and owns vineyards in the Northern Rhone where they live (in Saint Joseph and Cornas), and some land in the Southern Rhone close to the villages of Suze-la-Rousse and Sainte-Cécile-les-Vignes. They are completely dedicated to the celebration of how food and wine come together in so many magical occasions, and strive to make wine that is meant for the table, meant to enjoy with friends and family, and meant for all of the Bon Vivants of the world; something they can pass on hopefully for generations to come.

*Aleph is the first letter of the Phoenician alphabet, and roughly meant ‘beef’- an ‘A’ turned upside down representing horns. The label is an old engraving of the ceremony when the butchers paraded their oxen.*

The ‘Aleph’ Cotes du Rhone is from the Massif d’Uchaux, a true gem within the wide stretches of the region, where the Massif Central and the Alps come together to create a very special and old area of silica, limestone, and sandstone, as well as some flinty patches. The Syrah and Grenache are hand harvested from bush vines when the balance of sugar and acid is optimal, and ferment naturally; Grenache and 40% of the Syrah in steel tank, and 45% of the Syrah in old 600L demi-muids, and 15% of the Syrah in clay amphora. For the many months that follow, the wine ages here before it is blended and its first small dose of sulfites was added one week before bottling. The wine offers aromas of underbrush, black olives, and dark (but fresh) black fruits that shoot forth from the glass, and lead to a full palate of fruit and minerality with great length.