Bon Vivant Imports
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FAMILLE DE BOEL FRANCE
Ars Magirica

REGION/ ORIGIN	Northern Rhone Cornas AOC	WINEMAKER	Arnaud & Nelly De Boel-France
VINTAGE	2023	WINERY ESTABLISHED	2016
VARIETALS	100% Syrah	VINEYARD(S)	Estate fruit in Clarencon
ALCOHOL	13.16%	AGE OF VINEYARD(S)	6 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	10 months	ELEVATION	450 meters
BARREL TYPE/ YEARS IN USE	Barrique & Demi-Muids 7 years old	FARMING METHODS	Biodynamic
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	4,330 bottles
TOTAL SULFUR/ RS	49 mg/l 0 g/l	HARVEST TIME	Late September

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.

'Ars Magirica' (arts of the chef) was the first written cookbook by the 1st century chef to the emperor, Apicius. When he could no longer afford the food to support his cooking passions, he took his own life.

2023 'Ars Magirica' Cornas is only the first vintage of Cornas from de Boel-France and marks the second use of their brand new plot of fruit, a tiny 5-year-old vineyard straight up the hill west of the town of Cornas in Clarencon. As the only region in the northern Rhone that requires 100% Syrah for the finished wine, these young vines planted in granite soils have a bright future ahead, already showcasing gorgeous finesse brushed atop a dense canvas. 7-year-old barrique and demi-muids were filled after natural fermentation in stainless steel, and aged for around 10 months before release. Although youthful, the finished wine has a dark and complex core decorated by wisps of bright lively fruit. Smashed blueberries, graphite, rose, and soft meaty aromas fill the glass, leading to a thick palate of small berries, minerals, fresh acid, and a lengthy finish of fruit, anise, and rocks that begs for food.