



Assiégés
CÔTES-DU-RHÔNE
APPELLATION CÔTES-DU-RHÔNE CONTRÔLÉE
2019



FAMILLE DE BOEL FRANCE

Assiégés

REGION/ ORIGIN	Southern Rhone Méditerranée IGP	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2021	WINERY ESTABLISHED	2016
VARIETALS	50% Grenache 40% Syrah 10% Carignan	VINEYARD(S)	Estate fruit
ALCOHOL	13.96%	AGE OF VINEYARD(S)	3 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite & Gneiss
AGING	6 months	ELEVATION	380 meters
BARREL TYPE/ YEARS IN USE	No oak aging	FARMING METHODS	Biodynamic (in conversion)
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	10,800 bottles
TOTAL SULFUR/ RS	54 g/l 0 g/l	HARVEST TIME	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.

The Assiégés was the Prussian ‘assault’ on Paris in 1870. Without food, a famine forced ‘unconventional’ dining. For Christmas that year, the famous Chef Alexandre Choron bought animals from the Botanical Garden and featured elephant broth, roasted camel, and wolf leg with roe deer sauce.

The ‘Assiégés’ Cotes-du-Rhone is from a young plot of biodynamically farmed vines that are planted to Grenache, Syrah, and Carignan. The blend makes for a very aromatic and elegant expression of the terroir in the estate’s line up of red wines from the Rhone. Spontaneous fermentation in stainless steel took place to allow the wine to express its true character, and was aged in the same vessels for several months before a spring bottling and release. Wild aromas of violets, peonies, herbs, and black fruits lead to a dense yet quite supple mouth-feel, full of blackberries, fresh plum, and garrigue, packed with acidity and lengthy soft tannins.