FAMILLE DE BOEL FRANCE
je vous Adore

REGION/ ORIGIN	Southern Rhone Méditerranée IGP	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2025	WINERY ESTABLISHED	2016
VARIETALS	100% Caladoc	VINEYARD(S)	Estate fruit
ALCOHOL	12.91%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Alluvial, Sand, Yellow Sandstone
AGING	5 months	ELEVATION	50 meters
BARREL TYPE/ YEARS IN USE	No oak aging	FARMING METHODS	Biodynamic (in conversion)
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	4,800 bottles
TOTAL SULFUR/ RS	88 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.

An old farmer was passing by one of the estate's small new vineyard & in his excitement for their project, he exclaimed 'je vous Adore!' (I love you!) – this wine represents that message of Universal Love

The *2025 'Je Vous Adore' Rosé* comes from a small plot of vines planted within the Vaucluse region of the Southern Rhone. A forty-year-old vineyard of Caladoc (a cross between Malbec and Grenache) was hand-harvested and then directly pressed from whole clusters for a natural fermentation in stainless steel vats. In the early spring, the wine is bottled and has a gorgeous pale pink color, and shoots forth brilliant aromas of young strawberries, white flowers, and mineral. The mouth feel is balanced and shows bright grapefruit, white-fleshed fruit, a touch of saltiness, and a kiss of lavender.