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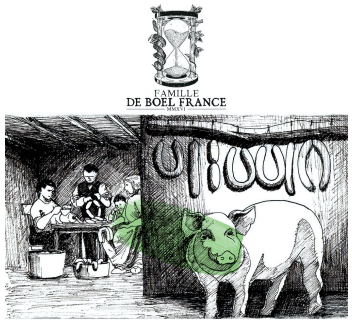

FAMILLE DE BOEL FRANCE

Le gras c'est la vie!

REGION/ ORIGIN	Southern Rhone Méditerranée IGP	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	35% Caladoc 55% Grenache 10% Carignan	VINEYARD(S)	Estate fruit
ALCOHOL	13.81%	AGE OF VINEYARD(S)	8 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Blue marl
AGING	5 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	30,000 bottles
TOTAL SULFUR/ RS	34 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.

A tribute to the pork butchers that have carried on the generations-old tradition of making boudin, terrines, and rillettes to celebrate warmth and joy with the family during the winter - because 'Fat is Life!'

'Le gras c'est la vie' is a showstopper of a wine, with freshness and vivacity, as well as extraordinary value. Coming from a young plot of vines in the southern side of the Rhone Valley, this is a hand-harvested blend of Carignan, Grenache, and Caladoc (a cross between Malbec and Grenache). A delicate touch and a natural fermentation in stainless steel are the key factors that play into this wine's bright approach, so that even after only a few months time in tank, the finished wine is ready for the bottle and immediate consumption. A bright and brambly nose lead to a palate that is exuberant with red and black fruits, full of spicy texture, and has just the right amount of meaty grip to play well with foods of many kinds or to simply invite the next sip.