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435-654-3711
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FAMILLE DE BOEL FRANCE
LE MEILLEUR DE NOUS
Mères Rosé

REGION/ ORIGIN	Southern Rhone Méditerranée IGP	WINEMAKER	Nelly France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	75% Caladoc 25% Carignan	VINEYARD(S)	Estate fruit
ALCOHOL	13.5%	AGE OF VINEYARD(S)	30-40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Blue marl
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	1,400 bottles
TOTAL SULFUR/ RS	73 mg/l 0 g/l		

Le Meilleur de Nous (The Best of Us) is Nelly France's personal winemaking project that she makes alongside de Boel France

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. Nelly started Le Meilleur de Nous as a personal side project after one too many congratulations for her 'husband's wines,' deciding to make a wine label that shows the empowerment of women in the world of wine.

Mères is a rosé that talks to that part of us, the most vulnerable but also the brightest and naturally powerful, our innate Mother's face. Us mothers, with the unwavering and eternal love. (Nelly & her daughter Margot are the faces on the label)

The *2024 'Mères' Rosé* is Nelly's homage to the love between a mother and her children, and chose the Linden tree in the label because it's the ultimate tree of motherhood, representing fragility but also security, harmony, protection, and celebration. The grapes come from a few small plots planted within the Vaucluse region of the Southern Rhone. Both Caladoc (a cross between Malbec and Grenache) and Carignan were hand-harvested and directly pressed for a natural fermentation in stainless steel vats. Months later, once the wine is bottled and ready for market, the result is a gorgeous pink color that straddles the 'pale' and 'dark' colors of French Rosé. The aromatics are lovely, full of red berries, red currants, purple flowers, and wet stones. In the mouth, the freshness comes across first, full of bright fruity character, and quickly follows up with salty minerality, texture, and a lively finish that lasts till the next sip.