



FAMILLE DE BOEL FRANCE L'Ultime Repas (super-syrah)

REGION/ ORIGIN	North & South Rhone Vin de France	WINEMAKER	Arnaud & Nelly De Boel-France
VINTAGE	2020	WINERY ESTABLISHED	2016
VARIETALS	100% Syrah	VINEYARD(S)	All Syrah plots of FdBF
ALCOHOL	13.22%	AGE OF VINEYARD(S)	An average of 30 years
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Blue marl & calcareous quartz, sandstone & flint, & granite
AGING	8 months (40% barrel, 60% stainless)	ELEVATION	Average 250 meters
BARREL TYPE/ YEARS IN USE	Barrique 5 years old	FARMING METHODS	Biodynamic (in conversion)
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	2200 bottles
TOTAL SULFUR/ RS	56 mg/l 0 g/l	HARVEST TIME	September & October

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; and something they can pass on .

The idea of L'Ultime Repas came to mind with the well-known Last Supper indeed. And a lifetime dream of an ultimate supper club where we'd let our food and wine fantasy take shape... from the delicate to the most explosive fragrances and tastes to savour

2020 'L'Ultime Repas' is a spectacular display of the passion that led the de Boel-France family to the Rhone. With a sincere love for the Syrah grape, this wine is its ultimate expression from their vines in both their southern Rhone plots (Massif d'Uchaux and Ste. Cécile), and their Northern Rhone land (the vines outside their home in Collines Rhodaniennes, St. Joseph, and Cornas). A long, 2 month, natural fermentation in stainless steel took place before 40% was moved to old barrique for 8-months aging to be blended back together for bottling. With only 2 rackings, the wine was bottled in July and released in October. The result shows a spicy nose of pepper, licorice, and pork, leading to a palate of complex black fruits and also stone fruits, with a supple and velvety texture where bacon, violets, and truffle meet. Decanting is recommended, as this wine will continue to age well with its extraordinary character.