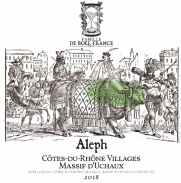


## Famille De Boel France 'Aleph'

(Côtes-du-Rhône Rouge AOC)

60% Syrah, 40% Grenache



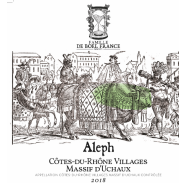
The 'Aleph' Cotes du Rhone is a true gem within the wide stretches of the region, where the Massif Central and the Alps come together to create a very special and old area of silica, limestone, and sandstone, as well as some flinty patches. The Syrah and Grenache are hand harvested from bush vines when the balance of sugar and acid is optimal, and ferment naturally together for around two months with punch downs for the first week, and then gentle pump overs until the end. The wine offers aromas of underbrush, black olives, and dark (but fresh) black fruits that shoot forth from the glass, and lead to a full palate of fruit and minerality with great length.

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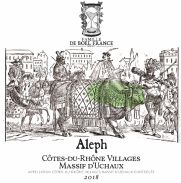
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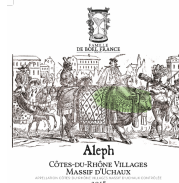
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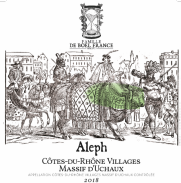
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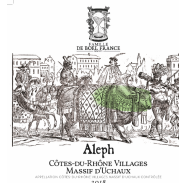
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