

Famille De Boel France 'Assiégés'

(Côtes-du-Rhône Rouge AOC)

45% Grenache, 25% Caladoc, 15% Syrah, 15% Carignan



The 'Assiégés' Cotes-du-Rhone is from a young plot of biodynamically farmed vines that are planted to Grenache, Caladoc, Syrah, and Carignan. The blend makes for a very aromatic and elegant expression of the terroir in the estate's line up of red wines from the Rhone. Spontaneous fermentation in stainless steel took place to allow the wine to express its true character, and was aged in the same vessels for several months before a spring bottling and release. Wild aromas of violets, peonies, herbs, and black fruits lead to a dense yet quite supple mouth-feel, full of blackberries, fresh plum, and garrigue, packed with acidity and lengthy soft tannins.

Bon Vivant

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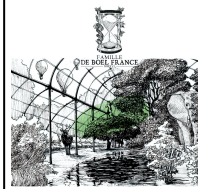
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