Bon Vivant Imports
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FAMILLE DE BOEL FRANCE
Jasus lalandii

REGION/ ORIGIN	Southern Rhone Cotes-du-Rhône AOC	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	95% Grenache Blanc 5% Roussanne	VINEYARD(S)	Estate fruit - .5 hectare
ALCOHOL	14%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Alluvial, sand, Yellow sandstone
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	2,100 bottles
TOTAL SULFUR/ RS	85 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.

Jasus Lalandi is a species of lobster that lived off a small island between Australia and South Africa that was under French rule. The crayfish was everything to the people, and the tales of its past live on.

The Famille de Boel France *'Jasus Lalandii'* comes from a small 40-year-old vineyard of bush vine Grenache Blanc in the Sothern Rhone valley. After a hand harvest, the grapes were brought to the cellar and saw a horizontal press with whole bunches so that a natural fermentation in stainless steel could begin. The fine lees were stirred often to give great texture to the wine, and since Grenache Blanc does not have naturally high acidity, after fermentation finished, the wine was placed outside for the winter (with one racking after about two weeks), preventing malolactic fermentation to take place, and retaining as much freshness as possible in the finished wine. After a second racking in February, and a dose of SO2, the wine was bottled in March for an April release. Brilliant aromas of jasmine, honeysuckle, and a touch of iodine, lead to a very round mouth feel that has a mineral driven freshness, a yeasty quality, and an overall scrumptious texture.