FAMILLE DE BOEL FRANCE
Rue des Poulies Rouge

REGION/ ORIGIN	Northern Rhone Saint Joseph AOC	WINEMAKER	Arnaud & Nelly De Boel-France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	100% Syrah	VINEYARD(S)	Estate fruit – Tournon & St. Jean de Muzols
ALCOHOL	12.86%	AGE OF VINEYARD(S)	50 years old & 4 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	10 months	ELEVATION	200 meters
BARREL TYPE/ YEARS IN USE	Barrique & Demi-Muids 7 years old	FARMING METHODS	Biodynamic
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	4,200 bottles
TOTAL SULFUR/ RS	48 mg/l 0 g/l	HARVEST TIME	Early September

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.

The 'Rue de Poulies' (Pulley Street) no longer exists, but was a road between the Seine and the Louvre in Paris. In 1765 it saw the first ever, French restaurant, leading to a long and important future for the world.

2024 'Rue de Poulies' Saint Joseph is a stunning example of how complex, deep, and lovely wines from this region can be. Being a mono-varietal Syrah and not a blend, this mix of estate fruit is from both the commune of St. Jean de Muzols (young vines) and Tournon (a vineyard of about fifty years). Each year is harvested by hand when the perfect balance of pH and sugar development is found in the grapes. The grapes are fermented in stainless steel and see regular punch downs for the first week, and then gentle pump overs until complete. Half of the wine remains in tank, and the other half is placed into old French barrique for about a year until it is bottled. The result shows classic black and red fruits on the nose, as well as pork fat and peppercorns, while the palate follows with a deep core of minerality, ripe and fresh fruit, and is lined with spicy acidity.