Bon Vivant Imports
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FAMILLE DE BOEL FRANCE
Rue des Poulies Blanc

REGION/ ORIGIN	Northern Rhone Saint Joseph AOC	WINEMAKER	Arnaud & Nelly De Boel-France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	50% Marsanne 50% Roussanne	VINEYARD(S)	Estate fruit St. Jean de Muzols
ALCOHOL	13.81%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite
AGING	9 months	ELEVATION	300 meters
BARREL TYPE	No wood aging	FARMING METHODS	Biodynamic
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	1,870 bottles
TOTAL SULFUR/ RS	71 mg/l 0 g/l	HARVEST TIME	Mid 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 Blanc comes from a small parcel of fruit located in the St. Jean de Muzols area of Saint Joseph, this white is a 50/50 blend of Marsanne and Roussanne. The wine is racked 3 times in total before bottling, once after the pressing, once after the natural fermentation is complete, and once before bottling. Aging with the lees, and then some added time aging in bottle gives extraordinary texture and nuance to the final wine. Aromas of honeysuckle, yellow pear, almond, and stone unfold from the glass with a barrage of depth; young and primary, yet quite deep and complex. In the mouth there is freshness, like mountain mist, but thick with the nuance that the nose gave hints of, riddled with fully ripe stone fruits, clean acidity, and a long mineral driven finish.