

Bonpas

fondé en 1318



Gigondas 2010

Sieur Alphonse

Located near the town of Avignon, at the heart of the Rhône Valley, Bonpas is a former fortified convent given to the Carthusian monks by Pope Jean XXII en 1318.

Our wines are the legacy of seven centuries of tradition, patience and hard work, Sophisticated and elegant, they embody the terroir and varieties of this famous region through their power and fruity taste.

This Gigondas refers to Sieur Alphonse who, in 1270, granted many rights and privileges to the monks of the hospital at the Bonpas bridge.



Location



Terraced vineyard set at the foot of the Dentelles de Montmirail mountains, on the outskirts of the village of Gigondas.

Varietals



Grenache, Syrah and Mourvèdre.

Vinification



Traditional process with long, thermo-regulated maceration at between 22 and 28°C. Minimal interference to allow full expression to the natural character of the grapes and the terroir.



Organoleptic analysis

Visual: intense, scarlet red.

Nose: powerful bouquet of dark fruit.

Palate: a complex wine of great composure, with notes of olives and liquorice. The structure is at once elegant and velvety, powerful and refined.



Serving suggestions

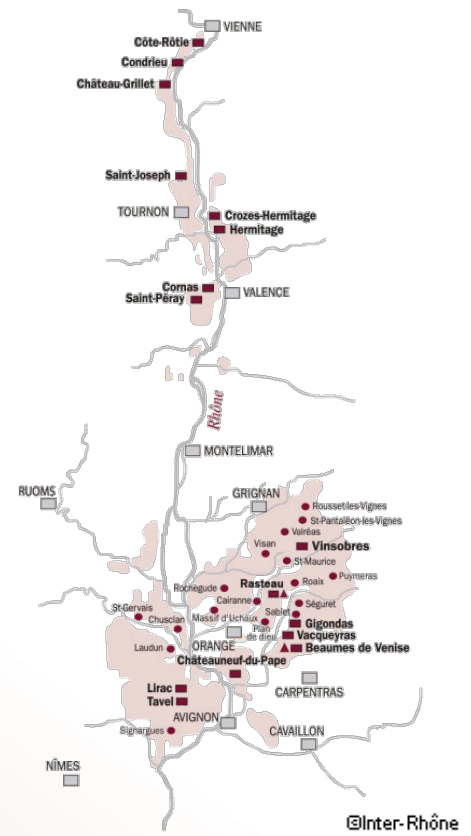
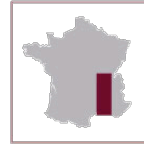
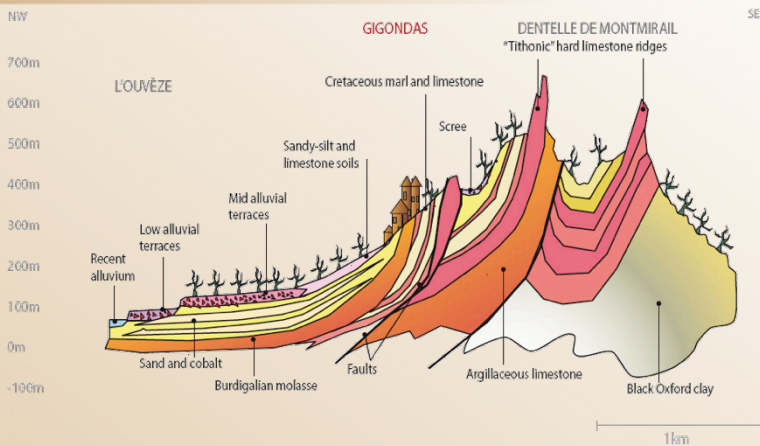
Served at 17°C, this Gigondas will provide a perfect accompaniment to all grilled meats or meats in sauce, as well as rustic game dishes

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Gigondas



Soil Types:

Stony red clay alluvium on the slopes and wide terraces.



Climate:

Dry, hot Southern climate with 2,800 hours of sunshine per year. The prevailing wind is the Mistral.



History:

From the 12th Century, it has the religious Houses that occupied themselves with expanding vine cultivation. Later, and right up to the 18th Century, Gigondas came within the Principality of Orange was owned by the Rhénanae de Nassau family up until it was annexed by Louis XIV. The Local Gigondas Appellation was awarded by decree in 1971.