

## **Croíx de Bonpas** Côtes-du-Rhône Villages - 2016 -

Located near Avignon, at the heart of the Rhone Valley, the fortified stronghold of Bonpas, from the French "Bon passage", has watched over the safe crossing of the Durance River along the historic route that once linked Rome with Avignon. The estate marks the gateway to the southern Côtes-du-Rhône appellations and opens its gates to the discovery of the region's terroirs. Its sophisticated, elegant wines embody the terroirs and varietals of this famous region through their power and fruitiness.







Location

The vineyards are located between the Uchaux hills and the Plan de Dieu appellation.





The grapes come from selected plots in which they are able to reach full maturity verging on over-ripeness. Extraction is thorough due to numerous devatting and pumping over interventions performed throughout the fermentation process. Final maceration under heat lasting 30 days is reinforced by punch-downs. Tannin extraction is monitored daily in order to obtain a wine with accomplished structure without any aggressiveness.





9 **Varietals** 

Grenache, Syrah, Mourvèdre and Carignan

Organoleptic analysis Visual: Deep red in colour.

**Nose:** Soft floral and a hint of freshly churned butter.

**Palate:** Flavours of black fruit are discernible from the start. Fullbodied tannic structure enhanced by lovely hints of spice and impressive length.

## Serving suggestions

Serve at 17°C with all types of red and white meats, whether roasted, grilled or stewed. Also pairs well with cheeses.