

## Côtes du Rhône Blanc, Domaine Boisson

Rhône Valley, France

<b>Product code</b>	BBo7ZZWC
<b>Grapes</b>	Bourboulenc, Rousanne, Viognier
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Boisson
<b>Vintage</b>	2024



Organic



Vegan



Vegetarian

DOMAINE  
*Boisson*

### Producer

Although Domaine Boisson was created in the 1850s, the first wine was only bottled there in 1986. The estate changed gear in 1999 with the return, after his studies in Burgundy and winemaking experience in the Barossa Valley, of Bruno, the current generation of the Boisson family. Today the domaine totals 34 hectares, 32 of which are in Cairanne and Côtes du Rhône parcels and the remaining two hectares on the neighbouring Massif d'Uchaux. The farming is minimal intervention; light ploughings for soil aeration and weed control as well as grass cover in the more fertile plots. To accentuate the fruit quality of wines, Bruno de-stems the grapes and ferments mainly in tank with extraction achieved by pump overs and déléstage. He only uses indigenous yeasts and likes to keep the temperatures low in order to further emphasise the fruit. Only 5% of the wine are matured in barrel. All vineyards are undergoing organic transition.

### Tasting Notes

A wine of pleasure par excellence, the Côtes du Rhône white offers a fresh wine with a fruity aromatic palette. Its limestone terroir gives it minerality and balance.

### Viticulture

The grapes for this wine come from two separate vineyard areas in the lower part of the commune of Cairanne. Firstly, La Ferme de Sous Ville, whose soil is made up of loam and scattered gravel on the surface and clay underneath, over a limestone base. The second plot, called Les Terrasses d'Aygues, is closer to the river and is made up of a thick layer of silty gravel. The climate is Mediterranean with hot summers and mild winters. The northerly Mistral wind helps reduce disease pressure as well as concentrating the grapes. Minimum intervention viticulture is practised at the domaine with regular, light ploughing of the soils and de-budding and shoot thinning employed to maintain a well aerated canopy.

## Winemaking

Aged in inert Vessels