

Côtes du Rhône Blanc , Domaine Boisson

Rhône Valley, France

Product code	BBo ₇ ZZWC
Grapes	Grenache,
	Mourvèdre, Syrah
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Domaine Boisson
Vintage	2022





Vegar





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

The cotes du Rhône White is made 3 grapes: Roussane, Bourboulenc and viognier. It shows yellow fruits (peach) and white flowers, easy drinking wine balance and fresh. Suits with grilled fish, fish and chips, goat cheeses

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 teh 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 mainatin a well aerated canopy.

Winemaking

Aged in inert Vessels