

ROUGE BAMBOCHE

Cépage : Grenache, Syrah

Terroir & Cultivation : Clay-Limestone *Organic wine*

Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking and ageing Complete destemming. Pre-fermenter cold then fermentation of 21 to 30 days in stainless steel vats thermo regulated. Traditional vinification.

Tasting notes : Rouge Bamboche is a raspberry-colored wine. A fresh and fruity nose with notes of wild strawberry. The mouth is full, fruity, well balanced by fine tannins. A gourmet wine!

Laying down : About 3 years lying in the cellar.

Food/wine pairings : With grilled meats, white meats, mixed salads or goat/sheep cheeses. Serve at about 16°.



JULIE & NICOLAS

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