

BONPAS

BONPAS CHATEAUNEUF DU PAPE CHATEAUNEUF DU PAPE ROUGE

CHATEAUNEUF DU PAPE • RHONE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Since 1318, 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.

Wine Making

At the of the fermentation, the caps of grape pomace are submerged in the warm must, a veritable infusion that softens the tannins and increases the wine’s roundness while preserving the flavors of ripe, stewed red fruit.

Food Suggestions

Pairs well with lamb, pork, and poultry dishes.

TASTING NOTES

This wine pours to an intense plum red color, with dark purple hues, very clean. Red and black fruits. Variety of spices: licorice, pepper, cloves, nutmeg and some balsamic notes. Lightly smoked and roasted like coffee and coco. Robust, confirms notes of ripe fruits with spices and toast. Medium, balanced, and velvety tannin. Long and elegant finish.

Grenache, Syrah, Mourvèdre grape blend.

This wine contains allergens, sulfites.

[View tech sheet here.](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Sustainable
- ABV%: 14.01
- Class: Red

WWW.BONPAS.FR/FR/

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

