

BONPAS

# BONPAS 'RESERVE DE BONPAS' COTES DU RHONE ROUGE

SOUTHERN RHÔNE • RHÔNE VALLEY • 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

We co-ferment different grape varieties. Fermentation give way to the traditional Rhone Valley method, which consists of submerging the pomace cap at the end of fermentation. This final extraction, conducted at 28°C, is comparable to an infusion.

### Food Suggestions

Pairs well with grilled meats and fresh goat's cheeses.

## TASTING NOTES

Deep ruby-red. Nose is expressive, with notes of fresh red fruit. On the palate, a warm, powerful wine combining flavors of mild spices, black olives and stone fruits. Ample and supple, with velvety tannins.

**Grenache, Syrah, Mourvèdre, & Carignan grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic & Sustainable
- Class: Red

[WWW.BONPAS.FR/FR/](http://WWW.BONPAS.FR/FR/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

