

PAMAINE BOIS DE BOURSAN CHÂTEAUNEUF DU PAPE "CUVÉE DES



TECHNICAL INFORMATION

Country France

Region Rhone

Sub-Region Châteauneuf du Pape

Producer Domaine Bois de Boursan

Vintage 2015

Composition 75% GRENACHE, 25% SYRAH

Alcohol 14.5%

Certifications Certified Organic

Press (91-94) points Wine Advocate

WINEMAKER NOTES

The wines of Bois du Boursan are a result of a knowledge of several generations combined with a faith in the vineyard cultivated with scrupulous concern for the environment.

TASTING NOTES

An exotically perfumed bouquet evokes dark fruit preserves, vanilla, and smoked meat. Distinctly wild, with intense blackberry and bitter cherry flavors and suggestions of herbs and flowers. Finishes sweet and long with a lingering note of spice cake.

VINEYARD

27 parcels of very old vines over 18 hectares in all sectors of the appellation. The average age of the vines is in excess of fifty years. The domaine is worked organically without the use of chemical fertilizers or pesticides. Most vineyards are at around 100m altitude and gently slope south, south-east or south-west; the climate is Mediterranean with the mistral wind to cool, dry and concentrate; all vines are bush trained and worked organically and meticulously.

VINIFICATION

The vinification is traditional to its core: the grapes are not de-stemmed, the cuvaison extends for at least three weeks in wood of barrels of varying size and aged eighteen months or longer. Whole bunch fermentation, wild yeasts, keeps extraction to a minimum, presses using an old basket press, élevages the wine for nearly two years in large old oak barrels



and bottles unfiltered and unfined.

PRESS

"Firm and structured, with plenty of tannin, the smaller production 2015 Châteauneuf du Pape Cuvée des Félix gives up the classic bouquet of roasted herbs, garrigue, black cherries and roasted meats that always seem to be present in this cuvée. A blend of 60% Grenache, 25% Mourvèdre and 5% each of Syrah, Cinsault and Counoise, this cuvée is aged in a mix of demi-muids and older barrels for upwards of two years, compared to the shorter elevage and foudre aging of the traditional cuvée. Give bottles 2-3 years of bottle age and drink through 2030." - (91-94) points, Jeb Dunnuck, Wine Advocate