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Wholesale Price: \$12.65



DOMAINE BOLCHET COSTIÈRES DE NÎMES RED 2016

After completing her studies in viticulture and oenology, winegrower Béatrice Bécamel (photo below) took over the management of the family-owned Domaine in 1996. Château Bolchet was initially bought by her great-grandfather in 1900. The centuries old family then developed a true passion for quality wines in order to optimize their production which has continued over six generations. The vineyard are implanted around the Domaine at Caissargues, 5 km south from Roman Nîmes.

The wines are the result of an exceptional soil and grow on terraces composed of rolled pebbles deposited there by the Rhone and Durance rivers. The vineyard is swept by the Mistral wind and enjoys a mild Mediterranean climate.

- **Varietals:** 55% Syrah, 40% Grenache, 5% Cinsault.
- **Nature of the soils:** rolled pebbles from River Durance typical of the Rhone Valley and Costières de Nîmes.
- **Surface area of the vineyard:** 40 hectares (100 acres).
- **Vine density:** 4,000 stocks per hectare (1,620 stocks per acre).
- **Average age of the vines:** 40 years.
- **Vinification and maturing:** the grapes are stemmed and then placed to mature at controlled temperature in vats for two to three weeks with pump-over and decanting.
- **Alcohol:** 13% vol.
- **Production 2016:** 38,763 bottles.
- **Ideal serving temperature:** from 16°C to 18°C.

Tasting of the 2016 vintage :
Dark red colour with purple hues.
The nose is dominated by aromas of black fruit (blackcurrant, blackberries) and spices.
The mouthfeel is full-bodied and ample, leading to a final yielding subtle hints of pepper.

