



Domaine de la Bastide

<u>Country</u>	France
<u>Region</u>	Rhone
<u>Appellation(s)</u>	Côtes du Rhône Côtes du Rhône Villages Visan
<u>Producer</u>	Vincent Boyer
<u>Year Founded</u>	1988
<u>Annual Production Total</u>	55,000 cases
<u>Farming</u>	Organic Non-Certified
<u>Harvest Method</u>	Manual and Mechanical
<u>Total Estate Size</u>	100 ha
<u>Website</u>	www.domainedelabastide.com



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Domaine de la Bastide; A Taste of History

Few *vignerons* can boast of a closer connection to the deep history of their culture than Vincent Boyer. In his home, which is one of the original structures of an 800 year old Templar farm, one can see the vestiges of an ancient Roman wine vat along the lower third of a wall. And Vincent has a collection of ancient coins and artifacts which he has found in the vines over the years that could easily be at home at the Met. But the Boyer home is no stuffy museum; his children's toys and games are lined up in front of the ruins of the wine vat, and Vincent is happy to let you handle his coin collection (he even lost a few pieces letting his kids bring them into school for show and tell!). If you ask nicely, Vincent may sit down at the piano to play and sing an old French pop tune for you, maybe with his youngest perched on his lap. The Domaine de la Bastide seems to be Visan's neighborhood party house.

The domain was started in 1988 when Vincent's father Bernard, an agricultural engineer, achieved his life-long dream of purchasing his own estate. Where the winery stands today, in the shadow of the impressive Chateau de Suze-la-Rousse, was a farm owned by Vincent's mother's family. In fact his grandfather was the official farmer for the chateau, linking the Boyers even more closely with the history of their land. The 100 ha of vines that comprise the domain are planted primarily in Visan and Suze-la-Rousse, the oldest of which are 80 year old carignan which provide fruit for the "Figue" rouge.

In the cellar, Vincent's methods are a combination of modern precision and old-school rusticity. The wines are made in concrete and stainless steel to preserve freshness and purity of fruit, and he destems 100% in order to keep the tannins soft and easy. He also runs his bottling line off the still functioning engine of an extremely old tractor that is parked out back. This balance between the new and the old permeates everything at Domaine de la Bastide. Vincent and his wife Stephanie, who is also a trained wine maker, continue renovating their ancient home while maintaining details such as the narrow windows that Templar knights used to shoot arrows through at invaders. And the human relationship to the wine is important to Vincent. "I have to touch every tank before I leave the cellar at the end of the day," he tells me. "And sometimes I even sing a little to the vines."

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Terroir</u>
Côtes du Rhône	40% grenache 25% syrah 20% carignan 15% mourvedre	28 years	stoney clay, limestone
Côtes du Rhône 'Figue' Rouge	65% syrah 25% carignan 10% grenache	38 years	large, round stones
Côtes du Rhône 'Figue' Blanc	45% viognier 40% roussanne 15% clairette	13 years	stoney clay, limestone
Côtes du Rhône 'Figue' Rosé	70% grenache 15% syrah 15% cinsault	28 years	stoney clay, limestone
Côtes du Rhône Villages Visan	40% grenache 40% syrah 20% mourvèdre	30 years	large, round stones
Côtes du Rhône Villages Visan 'Gloire de mon Père'	100% syrah	48 years	large, round stones

Côtes du Rhône Rouge - A blend of 40% Grenache, 25% Syrah, 20% Carignan, 15% Mourvedre from 28 year old vines. 8-15 days fermented in tank with twice daily pump-over for full color extraction and balanced tannins. Aged in tank for 3-4 months.

Côtes du Rhône 'Figue' Rouge - Blend of 65 % Syrah, 25% Carignan and 10% Grenache from 38 year old vines. Hand harvest for all the grenache. 18 days fermented in tank with twice daily pump-over for full color extraction and balanced tannins. Aged 6 months in tank.

Côtes du Rhône 'Figue' Blanc - Blend of 45% Viognier, 40% Roussanne, and 15% clairette, grown in calcareous clay soils. Hand and mechanical harvest. 3 weeks fermented separately in tank, half the juice experiences brief oak contact and is blended just before bottling.

Côtes du Rhône 'Figue' Rosé - Blend of 70% Grenache, 15% Cinsault, 15% Syrah from clay and limestone rich soils. Extracted using both saignée method and gentle press. Fermented and rested in tank.

Côtes du Rhône Villages Visan - Blend of 40% Grenache, 40% Syrah, 20% Mourvèdre from soil dense with large, round stones. Average vine age of 30 years. All grenache is hand-harvested. 100% destemmed. 15-20 day fermentation in tank, and concrete with pump over twice a day. Aged 6-8 months in tank and concrete.

Côtes du Rhône Villages Visan 'Gloire de mon Père' - 100% syrah from extremely stoney soils. 100% destemmed to avoid excessive tannins. 25 day fermentation with 2 pump overs daily. 6 month élevage in barrique. This cuvée is a tribute to Vincent's father who died in 2008.