



MAISON BOUACHON

COTES DU RHONE – MAISON BOUACHON

« Les Rabassières » Red 2006

The “Rabassières” take their name from Rabasse that means “truffle” in Provençal. During the last century, the Plan de Dieu region was famous for its abundance of oak trees on the roots of which truffles grow. A buried and highly coveted treasure, truffles were often gathered at night so as not to reveal their hiding place. In honour of this highly developed local activity and the “truffle oaks” that still grow along the edge of these parcels, “Les Rabassières” bears witness to this heritage.

The Maison Bouachon reveals with « Les Rabassières » all its know-how of the southern Rhône valley in the art of the blending grenache - syrah.

Vineyard soil: Coming from the Plan de Dieu area with typical soil, the cuvee « Les Rabassières » find all its complexity. In this area there are three kinds of soil, red earth on sandstone, terrace on clay and the “garrigues” (clay and limestone covered by round quartzite stones). Those soils associated to an important wind permit to have the best condition for berries maturity.

Grape varieties: The Grenache (60 %) is the main variety, it gives its suppleness to the wine, the Syrah (30 %) gives its structure and finally the **mourvèdre** (10 %) the complexity and finesse.

Wine making: The processing consists in selection of parcels: old Grenache (70 years old) and others younger (30-40 years old), best exposures, low yields. Each grape variety is vinified separately after total de-stemming. Long vatting (3-4 weeks) is done with frequent pumping over and daily control (analysis-tasting). Temperature is controlled (~ 30°C) in order to afford the optimum extraction of sweet spices and fruitiness.

Maturing: Wine is aged in French wooden tun only during 9 to 12 months to keep all the fruitiness of the grapes. We also keep the wine in bottles during several months in our cellar, at good temperature and no light before selling.

Vintage: 2006 will go down as a “winemaker’s vintage”. The issue involved the ability to adapt vineyard management and winemaking know-how to unreliable weather conditions (water stress or exuberant growth with a delayed start to ripening in some localities, storms, etc...). In spite of all this, unremitting effort in both vineyards and wineries made 2006 a great vintage for the region and its grenache: clean colours, lovely aromas and well-balanced structures with coated tannins.

Description:

Colour: Deep red garnet with violin tints.

Smell: Little red underwood fruits smashed (strawberry, blackcurrant, raspberry) with notes of peppermint.

Mouth: A supple attack, it reminds the over ripe fruits associated to sweet spices like vanilla with toasted notes.

Ageing: Young this wine will express all its secrets but he can be kept as well few more years (2 or 3 years).

Recommended drinking Temperature: 13 to 15 °C on its freshness.

