



Le Bossu, Côtes du Rhône, Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France



PRESENTATION

"Hunchback" is the term for uneven and hilly terrain, which describes our hilly terroirs well.

But a Hunchback is also part of French popular culture. Indeed, in the Middle Ages, hunchbacks (people with a bump on their shoulder) were feared, full of malice and cruelly mocked. However, they were also, according to tradition, a bringer of luck for whoever rubbed their bump.

Our CUVÉE DU BOSSU is a mixture of all these senses. Supported plots producing wines of character, skillfully expressing the riches of the terroir, patiently throughout their maturity.

LOCATION

A grape variety of medium vigor, it matures during September. Warm, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

TERROIR

Our Roussannes are planted on alluvial clay-limestone terraces which offer a contrasting water supply.

WINEMAKING

Early harvest. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Roussanne

SERVING

Drink fresh. Even if we recommend drinking this wine when young, Roussanne allows the production of wine with good aging potential.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Straw yellow color. Notes of apricot, hawthorn, honey and subtle scents of narcissus.

FOOD PAIRINGS

Goes very well with raw vegetables and pasta.

