

LE BOSSU



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.

