



Le Bossu, Côtes du Rhône, Marsanne

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 very vigorous and generous grape variety, it matures from September 15. Rustic, it is located on not very fertile hillside land. It thrives on warm, stony soils. It produces powerful wines with medium acidity. Its floral and hazelnut aromas develop particularly with age.

TERROIR

Our Marsannes are located in the town of Sablet and at Plan de Dieu, planted in soils combining pebbles and sand.

WINEMAKING

Double settling. Vinification partially in wood (around 20%).

VARIETAL

Marsanne

SERVING

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

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Aromas of acacia, beeswax, quince, almond, honey and white peach. If you let it age, it will take on notes of hazelnut, almond...

FOOD PAIRINGS

Drink throughout the year, accompanied by salads or goat's cheese.

