



2007

CÔTES DU RHÔNE  
APPELLATION CÔTES DU RHÔNE  
BASTIDE DE BEAUVERT

FONCALIEU

20438

Where the grapes are grown for this wine, 90% of the production area is classified as Cotes du Rhone Villages Laudun. This area consists primarily of the hillsides and terraces in the village of St Victor la Coste where the soil is composed of limestone and river rocks. A small amount of the wine added to make Bastide Du Beauvert is from grapes grown in sandy soil classified as Cotes du Rhône. Because the wine from this area adds the desired complexity to the blend, the entire lot is de-classified to regular Cotes du Rhône. The total yield is about 98 acres.

The winemaker focuses on producing a fresh and lively wine. However, in a year like 2007, the fruit quality (concentrated by the heat) provided greater structure. As a result, short vatting and fermentation at medium temperatures were enough to create a superior wine that can be enjoyed without excessive acidity or tannins.

In comparison to wines from the left bank of the Rhone, situated in the Vaucluse, the wines from this area are known for their softness, body, and aromatic profile. Put simply, this is because the soil is less acidic. The angular wines from Vaqueyras, Cairanne and their neighbors usually need years in the bottle to drink. This wine has been drinking great since July of 2008 and will continue to provide pleasure in the years to come.

Nathalie Estribeau, our winemaker, was formally trained in Bordeaux. After her training she gained experience working as a flying winemaker throughout South Africa, California and South America. She also spent several years at Penfolds in Australia, worked for a large Negotiant in Germany and wineries throughout the south of France.



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