

Bonpas

fondé en 1318



Châteauneuf-du-Pape 2010

Dom Herbert

Located near the town of Avignon, at the heart of the Rhône Valley, Bonpas is a former fortified convent given to the Carthusian monks by Pope Jean XXII in 1318. Our wines are the legacy of seven centuries of tradition, patience and hard work. Sophisticated and elegant, they embody the terroir and varieties of this famous region through their power and fruity taste.

This Châteauneuf-du-Pape is named after Dom Herbert, who belonged to the Carthusian Order and was appointed the first prior of Bonpas in 1318.



Location



The famous wine region around Châteauneuf-du-Pape.

Varietals



13 grape varieties may be used in the composition of Châteauneuf du Pape. This wine is made with Grenache, Syrah and Mourvèdre.

Vinification



High-precision vinification with the temperature strictly maintained at 28°C, and what is known as 'pumping-over' to encourage contact between the grape skins and the juice. This is how the grape colour and many aromatic compounds are transmitted to the wine. Maceration lasts between 3 weeks and a month.



Organoleptic analysis

*Visual: black with purplish red tints.
Nose: aromas of spices, indicating a promising first palate.
Palate: a refined wine combining power and elegance. An impressive array of complex aromas: spices, liquorice, cacao, black fruits and smoky notes, with very appreciable length.*



Serving suggestions

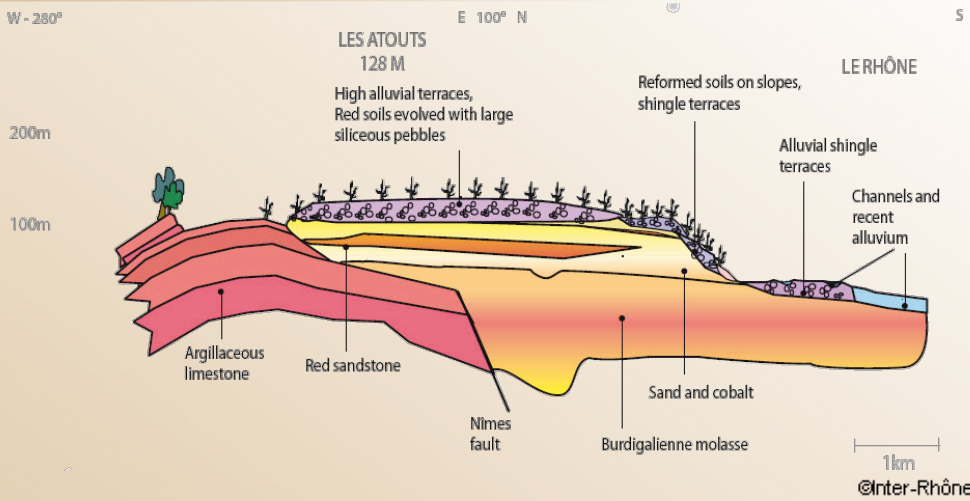
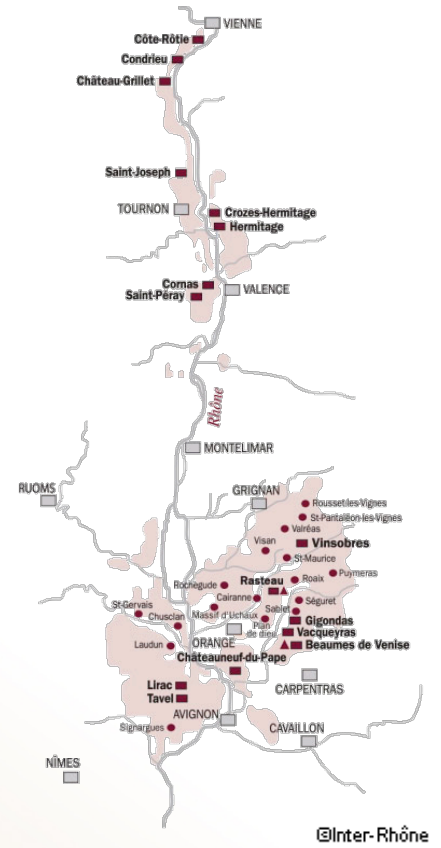
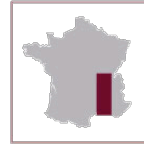
Serve at 17-18°C with all types of meat and cheeses, or even spicy dishes.

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Châteauneuf-du-Pape



Soil types :

Of varying depths and varying stoniness, the is mainly made up of large round quartz stones mixed with sandy red clay.



Climate :

This is the driest region of the Côtes du Rhône; the prevailing wind is the Mistral and there are approximately 2800 hours of sunshine per year, the heat of the day is stored by the stones and released at night.



History:

When the Papacy was established in Avignon in the 14th Century Châteauneuf-du-Pape was selected to be the Pope's summer residence. The seven successive Popes encouraged the wine production and the expanding of the vineyards. The strict way in which wine has been produced has remained a constant factor throughout the history of these vineyards, and acted as the basis for certain provisions when the AC legislation was being drawn up. Châteauneuf-du-Pape was consecrated a Local Appellation in 1936.