

La Bastide Saint-Dominique

Our special Cuvées

Châteauneuf du Pape - Chloris - Red

- Grapes :

70% Grenache – 20% Syrah – 10% Mourvèdre

- Soil / Terroir:

Vineyard located on the so-called area “Pignan”, with red clay et sand and on “Les Bédines” with rolling pebbles.

- Surface and age of vines:

1.6 acres planted in 1920 and 10 1955.

- Vinification :

Picking by hand with a first sorting in the vineyard, second selection upon arrival at the cellar on a sorting table, and destemming.

22 days vatting in regulated heat stainless steel tanks. Devatting is done gently by “pigeage” (stomping of grapes in open fermentation tanks)and punching down the cap.

Ageing of 18 months, in vat for Grenache and in oak barrels for Syrah and Mourvèdre. Then blending and bottling at the domain



Côtes du Rhône - Jules Rochebonne - Red

- Grapes:

80% Syrah – 20% Grenache

- Soil / Terroir:

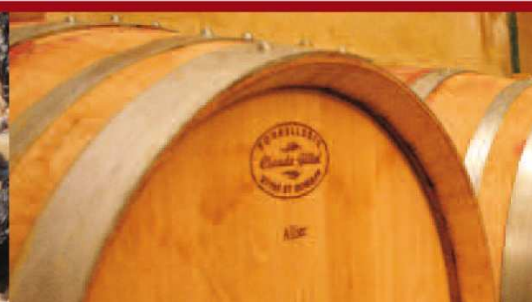
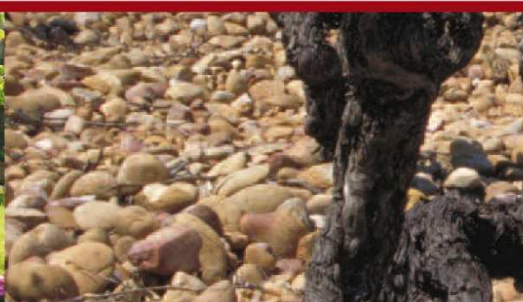
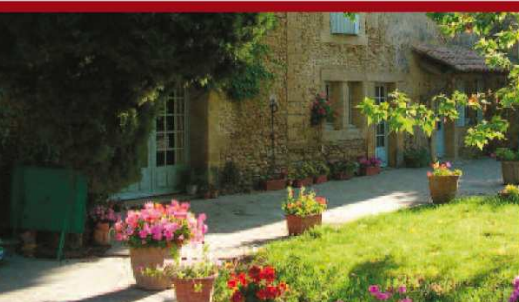
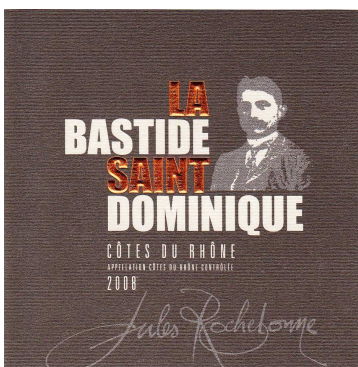
A selection out of the best areas (parcelles) of Syrah, mostly located in the so-called areas “Champovin” and “Bois Lauzon” (city of Orange), North and South oriented hillsides with stony soil.

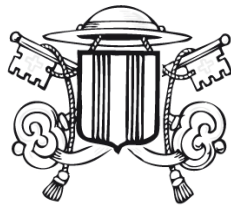
- Surface and age of vines:

7.5 acres, between 15 and 35 years old

- Vinification :

Total destemming. 25 days of vatting in stainless steel tanks. Pigeage, pump-over, with control of the temperatures (max 28°C). Ageing of 18 months, in vat for Grenache and in oak barrels for Syrah and Mourvèdre. Then blending and bottling at the domain.





La Bastide Saint-Dominique

AOC Châteauneuf du Pape

Châteauneuf du Pape - Red

- Grapes :

80% Grenache - 10% Syrah - 5% Mourvèdre - 5% Cinsault

- Soil / Terroir:

Sand, clay and round pebbles. Slightly hilly areas in the so-called areas “Pignan”, “Bédines”, “Chapouin” and “Valori”.

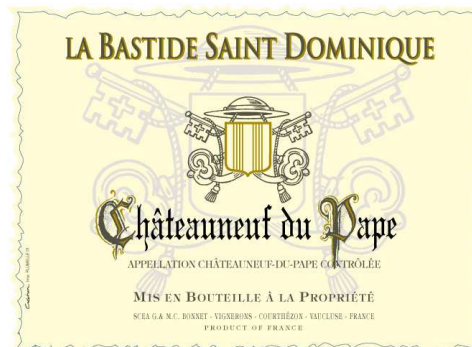
- Surface and age of vines:

20 acres between 25 and 80 years old

- Vinification :

Picking by hand with a first sorting in the vineyard, second selection upon arrival at the cellar on a sorting table, and destemming. 18-25 days vatting in regulated heat stainless steel tanks.

Devatting is done gently by “pigeage” (stomping of grapes in open fermentation tanks) and punching down the cap. 18 months aging.



Châteauneuf du Pape - White

- Grapes :

1/3 Clairette rose - 1/3 Roussanne - 1/3 Grenache blanc

- Soil / Terroir :

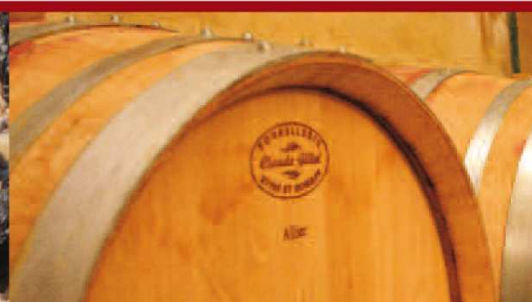
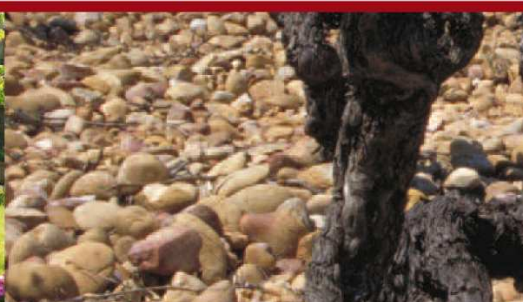
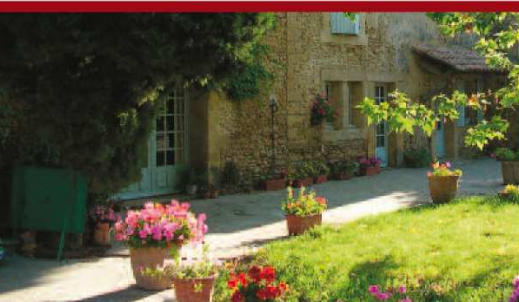
Small sandy and red clayed areas with some round pebbles, oriented differently to the sun, in the so-called areas of “Pignan”, “Bédines”, “Guigasse” and “St Georges”

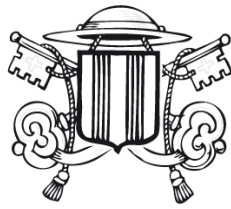
- Surface and age of vines:

4.5 acres between 25 and 50 years old

- Vinification :

Picking by hand, grapes sorted in the vineyard. Pneumatic pressing. Vatting in heat regulated stainless steel tanks, kept at low temperature. 6 months aging.





La Bastide Saint-Dominique

AOC Côtes du Rhône

Côtes du Rhône Villages - Red

- Grapes:

50% Grenache - 20% Syrah - 15% Mourvèdre - 15% Carignan

- Soil / Terroir:

North and South oriented hillsides with stony soil, mostly located in the so-called areas “Champovin” and “Bois Lauzon” (city of Orange).

- Surface and age of vines: 12 acres between 15 and 55 years old.

Côtes du Rhône - Red

- Grapes :

80% Grenache - 20% Syrah

- Soil / Terroir:

Around the estate, North/South orientation in the so-called areas “Saint Dominique”. Sandy and clay soil with some round pebbles.

- Surface and age of vines: 12 acres between 25 and 50 years old

Côtes du Rhône - White

- Grapes:

50% Viognier – 25% Grenache - 25% Clairette

- Soil / Terroir:

Around the estate, North/South orientation in the so-called areas “Saint Dominique”. Sandy and clay soil with some round pebbles.

- Surface and age of vines: 5 acres, 25 years old

Côtes du Rhône - Rosé

- Grapes:

50% Grenache – 50% Cinsault

- Soil / Terroir:

Around the estate, North/South orientation in the so-called areas “Saint Dominique”.

Sandy and clay soil with some round pebbles.

- Surface and age of vines: 1.5 acres, 25 years old.

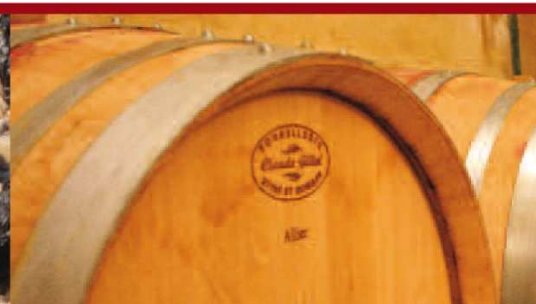
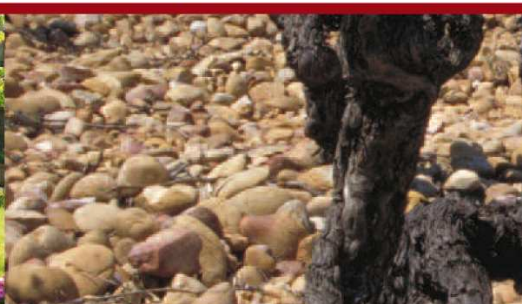
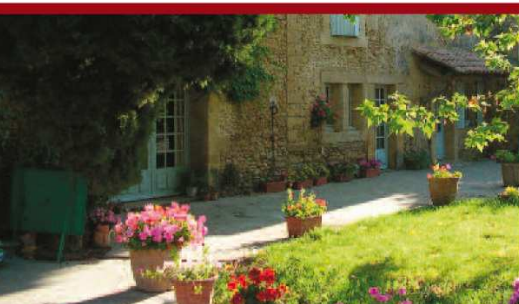
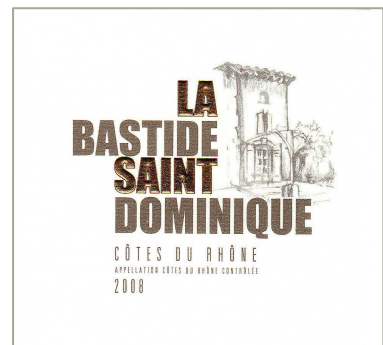
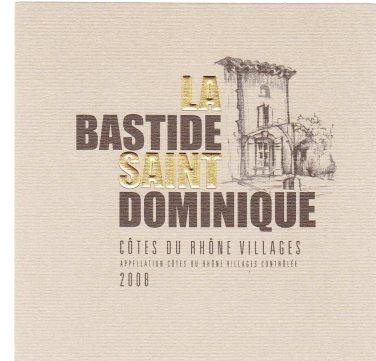
Vinification method for the reds

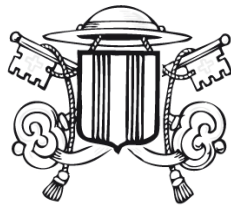
Picking by hand with a first selection at the vineyard, and sorted out a second time on a sorting table upon arrival in the cellar, destemming. Approximately 18 days of vatting in heat regulated stainless steel tanks.

Devatting is done gently by “pigeage” (stomping of grapes in open fermentation tanks) and punching down the cap. 12 to 18 months aging.

Vinification method for whites and rosés

Picking by hand with a selection at the vineyard. Pneumatic pressing. Vatting in heat regulated stainless steel tanks at lower temperature. 6 months aging.





La Bastide Saint-Dominique

Vins de Pays

Vin de Pays - Red

- Grapes:

50% Grenache - 50% Syrah

- Soil / Terroir:

Vineyards located in a plain in the Courthézon area, clayed soils, partly stony.

- Surface and age of vines:

10 acres between 5 and 30 years old

Vin de Pays - White

- Grapes:

80% Roussanne - 20% Clairette

- Soil / Terroir :

Vineyards located in a plain in the Courthézon area, clayed soils, partly stony.

- Surface and age of vines:

5 acres between 5 and 15 years old

Vin de Pays - Rosé

- Grapes:

95% Grenache – 5% Syrah

- Soil / Terroir :

Vineyards located in a plain in the Courthézon area, clayed soils, partly stony.

- Surface and age of vines:

5 acres between 5 and 30 years old



Vinification method for the reds

Picking by hand with a first selection at the vineyard, arrival in the cellar and sorted out a second time on a sorting table and destemming. Approximately 15 days of vatting in heat regulated stainless steel tanks.

Devatting is done gently by “pigeage” (stomping of grapes in open fermentation tanks) and punching down the cap. 12 to 18 months aging.

Vinification method for whites and rosés

Picking by hand with a selection at the vineyard. Pneumatic pressing. Vatting in heat regulated tanks at lower temperature. 6 months aging

