



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

De Boel Le Gras C'Est La Vie

Price £15.49
Code BOEL001

'Le gras c'est la vie' is a showstopper of a wine, with freshness and vivacity and exploding with red and black fruit. Coming from a young plot of vines in the southern side of the Rhône Valley, this is a hand-harvested blend of Carignan, Grenache, and Caladoc (a cross between Malbec and Grenache) and offers extraordinary value.

Tasting Notes:

A bright and brambly nose leads to a palate that is exuberant with red and black fruits, full of spicy texture, and has just the right amount of grip.





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| Specification | |
|--------------------------|---|
| ABV | 13.9% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Rhône Valley |
| Type | Red Wine |
| Grape Mix | 60% Carignan, 20% Grenache, 20% Caladoc |
| Genres | Organic |
| Vintage | 2022 |
| Body | Hearty, rustic and full flavoured |
| Producer | Famille de Boel France |
| Producer Overview | <p>New kids on the block, Nelly France and Arnaud de Boelly are freshly installed in the Rhône Valley. Although they have been working for other wineries in the area since 2011, the idea of starting their own winery only become a reality with the 2016 vintage. Their winery is located in Lemps, in the northern Rhône, between Lyon and Avignon and they have vineyards in Saint Joseph, Cornas, Collines Rhodaniennes, Côtes du Rhône Villages Massif d'Uchaux and Sainte Cécile, as well as in Côtes du Rhône. Working organically, with no chemical input of any sort in their vines, the plan is to convert to biodynamic little by little. Our winery is located in Lemps, in the northern Rhône, between Lyon and Avignon. Read more online</p> |
| Closure Type | Cork |
| Food Matches | Enjoy with pork sausages. |