

Domaine Bonetto-Fabrol Grignan-les-Adhémar "La Faisse" red 2022



Product price:

€96.00

Product features:

Area: SOUTHERN RHONE

Winemaker: Philippe BONETTO-FABROL

Vintage: 2022

Appellation: Grignan-les-Adhémar

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: syrah

Alcool: 13,5

Product short description:

In our opinion, the best parcel of the domaine, with a diaeresis on the i (yes, it costs around €15, we are not in Côte-Rôtie :-). Yet, it is a wine crafted like a grand cru, with the same attention and "the same ingredients": old serines (the historic syrah from the north, the most renowned, with very concentrated small berries), combined with the white grape variety viognier (also found in some Côte-Rôtie). All things considered, here is a very fine red from the south made according to the rules of the art that can be enjoyed young for its power or aged for a few years (5 years). Our wonderful discovery from November 2023 that will be even better for Christmas 2024 or 2025 (if there is any left!).

Product description:

PRESENTATION OF DOMAINE BONETTO-FABROL
+ ALL ITS OTHER WINES IN STOCK

Domaine Bonetto-Fabrol Grignan-les-Adhémar "La Fâisse" red 2022

Technical sheet written by the domaine:

GRAPE VARIETIES: 95% Syrah, specifically the true original Syrah from Cotes Roties "La Serine"; and 5% Viognier. Parcel selection

TERRIOR: Located in the heart of the Rhône Valley, the vineyard is situated south of Montélimar, in Drôme Provençale. Positioned on the slopes of the high village of La GARDE ADHEMAR, the terroir consists of a very steep hillside, on safres (a conglomerate mixture of sands and silica; similar to those found in the great terroirs of the Rhône Valley's grand crus).

YIELD: Approximately 30 hectoliters per hectare

VINIFICATION: Grapes hand-picked. Total destemming. Fermentation of Syrah and Viognier, harvested at optimal maturity. Cold pre-fermentation maceration for 3 days, with inerting. Alcoholic fermentation by indigenous yeasts, with temperature control, lasting about twenty days. Gentle handling of the grapes to extract the best tannins.

Cap management through moderate extraction (light pump-overs). Aging in concrete tanks for 3 months, on fine lees with weekly stirring. Then racked and clarified for aging and refinement of the wine for 12 months in concrete tanks for 85%, and in new barrels (medium toast) for 15%; clarification by winter cold.

No acidification, no deacidification, no addition of tannins. No micro-oxygenation.

Light filtration just before bottling, to finalize the expression and brilliance of the wine.

COMMENT: A wine of character, with a refined texture. Density, volume, richness, and body make it a wine for aging.