



## COTES DU RHONE – MAISON BOUACHON

### « Les Rabassières » White 2006

The “Rabassières” take their name from Rabasse that means “truffle” in Provençal. During the last century, the Plan de Dieu region was famous for its abundance of oak trees on the roots of which truffles grow. A buried and highly coveted treasure, truffles were often gathered at night so as not to reveal their hiding place. In honour of this highly developed local activity and the “truffle oaks” that still grow along the edge of these parcels, “Les Rabassières” bears witness to this heritage.

In Les Rabassières, Maison Bouachon conveys the finest aspects of the Côtes du Rhône : typicity and harmony.

**Vineyard soil :** The vines from which this vintage is produced have been rigorously selected on the right bank of the Rhône, as high up as Gard, a soil on which the finest white wines of the Côtes du Rhône are produced. On these clayish limestone and stony terraces, these grape varieties are found in abundance.

**Grape varieties:** Mainly white Grenache (70%) which give structure. The Viognier (30%) can be clearly detected by the palate and contributes to the aromatic complexity of the wine.

**Wine making :** The processing consists in selection of parcels: old grenache (~ 70 years old) and younger viognier (30-40 years old), best exposures, low yields. Our technicians like to select plots where vines can support dry weather. Each grape variety is vinified separately after total destemming. There is a cold vinification under controlled temperatures. This cuvee is bottled after blending.

**Vintage:** The 2006 vintage is one whose enjoyment lies in its whimsy and disparity. It was first subject to a warm sunny spring and a sprinkling of stormy showers. The summer was dry with some local storms and heavy rainfall. The whites and rosés are full of the aromas of fresh fruit and flowers, in bright colours with a harmonious mouth balancing elegance and liveliness.

#### **Description:**

**Colour:** Gold colour with delicate tints on the green.

**Smell:** Supple on summer fresh fruits (apricot, peach) with notes of mangoes. Then it opens on citrus aromas and white flowers flavour.

**Mouth:** The attack also is supple well balanced, with a light acidity and ripe fruits.

**Ageing:** Young this wine will express all its secrets but he can be kept as well few more years (2 or 3 years).

**Recommended drinking temperature:** 8 to 9 °C (not too cold) to reveal all the mouth complexity.

