

CHÂTEAU DE BASTET CUVÉE SPÉCIALE

Vintage: 2007
Appellation: AOC Côtes Du Rhône, France
Varietals: 50% Syrah, 50% Grenache
Winemaker: Jean-Charles and Veronique Aubert

Organic & Biodynamic

Certificate: Grapes and facilities have been certified organic by USDA Accredited ECOCERT (France) and certified biodynamic by DEMETER.



Notes: Aromatic nose of violet, smoke, spice and berries. On the palate, black cherry and cocoa elements are layered with blackberry, cassis, cinnamon and sun baked herbs. Pairing suggestions: spicy pasta dishes, filet mignon or carrot ginger soup with gorgonzola crumbles.

Winery: The biodynamically-certified château is in Sabran, 30 miles west of Nîmes and 22 miles north of Avignon. The first buildings were constructed in 1684; today they house the cellar for winemaking. Farm buildings were added in 1831 and the château was built in 1864. In those days, winemaking played a relatively small role as the estates principal activity was silkworms. The estate was purchased by the Aubert family in 1934. Since then, three generations of family have continued to develop and improve the vineyards. The red wines are made from the classic southern Rhône grapes, syrah and grenache. The Cuvée Spéciale is aged 8 months in concrete tanks. Estate-bottled.

Accolades: **88 Points**—*Wine Enthusiast*, April 2005 (2003 vintage)



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