

DOMAINE DES BOUZONS

CÔTES DU RHÔNE – LA FRIANDISE

RHÔNE

Story

Located in the Meridional part of the Côtes du Rhône, just in front of Châteauneuf du Pape, this old estate has been in the same family for 6 generations. Today, Marc Serguier, his wife and his son Nicolas are working all together on the 30 ha vineyard, producing AOP Côtes du Rhone.

Nicolas, representing the new generation, started the conversion toward organic farming, eliminating chemical inputs and favoring more natural techniques, the refrains of a work philosophy cultivated and enriched over the years.

Farming philosophy : Organic (certification in 2023)

« Friandise » refers to a treat : fruity, supple, elegant. That pleases everyone.

Vineyard Information

Grape varieties : 80% Grenache, 15% Syrah, 5% Counoise

Plot Size : 5 Ha (12 acres)

Average age of the vines : 45 years

All facings

Elevation : 105m

Soils : Sandy and clay-limestone

FARMING PRACTICES

- Training method : Gobelet and Cordon de Royat
- Covered crops in the vineyard (Every 3 rows : 1 row of clover, the 2 others of vesce flower) : to fix nitrogen and enrich the soil
- No herbicide or synthetic inputs
- Essential oils (Orange Peel) against vine diseases (Mildiou)

Winemaking

- Hand-picked grapes and mechanical harvest / Destemmed (100%)
- Indigenous and selected yeasts
- Fermentation : Temperature-controlled stainless steel tank / 15 days
- Maceration technique : pump-overs 3 times a day (extraction of tannins, colors and aromas/ slightly ventilate the wine)
- Pneumatic press
- Blend after pressing
- Aging : 8 months in concrete tanks
- Fined : No
- Filtration : tangential
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Super attractive wild red fruit and smooth-honed red fruit flesh on the glossy, smooth and soft palate.



Press ratings

90 pts – James Suckling – 2020 vintage

90 pts – James Suckling – 2018 vintage