Suze-la-Rousse



www.julien-de-lembisque.fr

BOLLENE

JULIEN DE L'EMBISQUE winery spreads over 45 ha (90acres) in BOLLENE VAUCLUSE, south of France. We have an exceptional range of soils: sand, clay, limestome, pebbel...

The Family GAIDE started their great passion for the viticulture since the 1830s.

After several generations' efforts, our winery is developing and expending.

The red SUZE-LA-ROUSSE appellation was created in 2016.

It spreads over 2200 ha on 4 cities: Bollène, bouchet, Suze-la-Rousse and Tulette. It has a potential production of 90 000hL.

Full bodied red wine serve at room to extract and to appreciate the full potential.



50% Grenache, 40% Syrah and 10 % Carignan (90 years old)



Deep ruby color.



Powerful bouquet dominated by hints of red berries and peppery notes.



The mouth reveals good structure with silky tannins. Spicy notes and good length.



Wine Pairing





Burgundy beef



Provençales cooking



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Cheese



Game



Sweet chocolate cake

Maceration for 20 days, 3 pumping over per day supplemented by 2 rack and return to extract the maximum of the grapes' structure.

Gentle pressing. Vinification in stainless steel tanks and aging in concrete tanks. Malolactic fermentation carried out.



SWEET DRY FRUITY FULL BODIED

Délice de Muscat



Délice de Viognier



Rosée Estivale



Cuvée Plaisir



Suze-la-Rousse



Cuvée Elégance



In order to give you the best tasting, our wine is bottled using cork tradition without the risk of cork taint.



