

LA JASSINE

2015

# Bieler Père & Fils

CÔTES-DU-RHÔNE VILLAGES



## THE VINTAGE

2015 was an incredible vintage and certainly the best in the Southern Rhône Valley since at least 2010 allowing for a full blown, decadent style red wine. As opposed to the cool, wet and late ripening in 2014, the 2015 harvest was hot, dry and early. We took full advantage of these conditions that allowed for a beautiful ripeness and no weather pressure for pick times.

## THE WINE

The generous growing season and lack of rain during harvest allowed us to push the harvest until the flavors were explosive and complex. Our goal was an opulent, black fruit-driven style of Côtes du Rhône with density more akin to Châteauneuf-du-Pape, but while maintaining acidity, savory notes, and a chewy texture.

All the fruit comes from spectacular vineyards that sit on a bench above the Rhône Valley floor, where it benefits from plenty of daytime heat but also cool nights, perfect for this luscious and assertive style that still has plenty of freshness. Most of the vineyards are North and West facing, and so don't get overly sunbaked. The fermentations were mostly in concrete tanks and done with native yeast. Some of the Syrah lots were fermented with stems to add some spice and savory notes. The fermentations were ultra-slow, taking on average 30 days, with some as long as 60 days on the skins. None of the wine was aged in oak. The resulting wine has loads of dark berry fruit, along with classic Provence garrigue notes (rosemary, thyme, sage), and a broad, rich and super textured palate. Tannins are quite soft and inviting.

**The blend is:** 63% **Grenache**, 37% **Syrah**. 100% of the fruit is from vineyards owned and farmed by the Lavau family in the Village of Valréas in the Southern Rhône Valley. As such, the wine can be called Côtes du Rhône Villages, as opposed to simply Côtes du Rhône. 7,300 cases imported to the U.S.

**Wine chemistry is:** ALC BY VOL 14.5%, RS .4%.  
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## THE HISTORY:

While we've been making rosé under Bieler Père et Fils since 2005, this is our first vintage to produce and bottle a red wine. For years we have wanted to make a red wine to go along with our rosé but couldn't find the right vineyards and facility to produce it in our preferred style and price. That is, until we met the Lavau brothers, who generously offered us fruit from their incredible Valréas vineyards.