

VINO FINO

Explore a World of Wine

FAMILLE de BOEL FRANCE le GRAS C'EST la VIE! 2023

WEEKLY
SPECIAL



\$32.99

| | | | |
|---------------|----------------------|----------|-----------------------------------------|
| Product Code: | 31617 | Closure: | Cork |
| Country: | France | Unit: | Each |
| Region: | Provence | Volume: | 750ml |
| Sub Region: | IGP Méditerranée | Alcohol: | 13.5% |
| Style: | Red | Grape: | 55% Grenache, 35% Caladoc, 10% Carignan |
| Variety: | Grenache Blend / GSM | Natural: | Certified Organic |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

A tribute to the pork butchers that have carried on the generations-old tradition of making boudin, terrines, and rillettes to celebrate warmth and joy with the family during the winter - because 'Fat is Life!'

Famille De Boel France is a small family estate owned and run by an enthusiastic and inspired husband/wife team in the high elevations of Saint Joseph. This is a project born from passion, not born from inheriting vineyards or a cellar. Nelly France is from Brittany (France), Arnaud De Boel is from Belgium, and they met in 2009 in New Zealand where their love for food and wine brought them together and quickly found a love for one another. With their two young children Augustin and Margot, the family chooses biodynamic farming and winemaking, and owns vineyards in the Northern Rhone where they live (in Saint Joseph and Cornas), and some land in the Southern Rhone close to the villages of Suze-la-Rousse and Sainte-Cécile-les-Vignes. They are completely dedicated to the celebration of how food and wine come together in so many magical occasions, and strive to make wine that is meant for the table, meant to enjoy with friends and family, and meant for all of the Bon Vivants of the world; something they can pass on hopefully for generations to come.

'Le gras c'est la vie' is a showstopper of a wine, with freshness and vivacity, as well as extraordinary value. Coming from a young plot of vines in the southern side of the Rhone Valley, this is a hand-harvested blend of Carignan, Grenache, and Caladoc (a cross between Malbec and Grenache). A delicate touch and a natural fermentation in stainless steel are the key

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factors that play into this wine's bright approach, so that even after only a few months time in tank, the finished wine is ready for the bottle and immediate consumption. A bright and brambly nose lead to a palate that is exuberant with red and black fruits, full of spicy texture, and has just the right amount of meaty grip to play well with foods of many kinds or to simply invite the next sip

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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