



DE BEAUREPAIRE
RYLSTONE
A taste of France in Australia

2017 "LE BOURBON" ROSÉ

DESCRIPTION

A mature, thoroughly modern take on press rosé, based upon the great work undertaken by Grand Cru Bordeaux Rosés developing the 'serious' side of the rosé category.

Le Bourbon Rosé elegantly combines a premium terroir, careful grape selection, dedicated winemaking attention and time maturing on lees to produce a gastronomic rosé well matched with food or by the pool.

HERITAGE

'Le Bourbon' is named after the Commandant Beaurepaire rose which is of the Bourbon rose family. The rose takes its name from Colonel Nicolas-Joseph Beaurepaire. Nicolas was one of the first to be buried in the Pantheon in Paris as a hero of France for committing suicide rather than surrendering Verdun to the Prussians in 1792.

TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

VINEYARD

Sourced from B and C Block with an average vine age of 18 years at the time of harvest.

Harvest: Individually selected parcels of Cabernet, Merlot and Petit Verdot were harvested in April 2016.

Vintage Conditions: 2017 started exceptionally dry after the driest winter in 30 years. Our judicious use of irrigation limited yield loss to 30% over the vintage. A wet middle of the season also helped stave off the full impact of the worst drought in 100 years, but the dry returned toward harvest enabling an extended ripening period balancing out the natural acids and sugars perfectly.

VINIFICATION

100% destemmed and very delicately pressed with 4 hours maceration on skins before being fermented in steel tanks.

AGING

Final maturation in steel tanks for 11 months.

TASTING NOTES

A dry rosé with an intense aromatic palate dominated by red cherry and strawberries and cinnamon spice and fresh, refreshing citrus aromas and grapefruit zest.

The Bouquet is rose petal, pomegranate with a hint of dark cherry and toffee apple.

WINE AND FOOD MATCHINGS

It is a perfect combination with Salad Nicoise, green pesto-based pasta, paella or grilled chicken, fish or lamb with herbs. Similarly, it is very enjoyable with rustic pâtés and terrines, charcuterie boards and sheep's cheeses.

WINE TIPS

Cellaring Potential: 5 to 10 years (2021 to 2026)

Serving Temperature: 8 to 10 degrees C / 47 to 50 degrees F

VARIETAL MIX:

65% Cabernet, 35% Merlot

ALCOHOL:

12.5%

BOTTLED (RELEASED):

June 2018 (July 2018)

BOTTLES PRODUCED:

3,600

