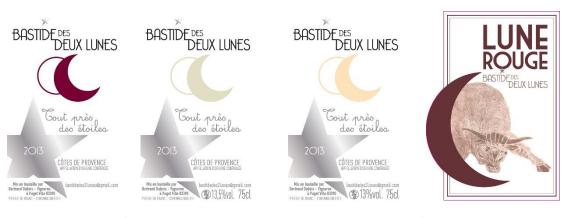


BASTIDE DES DEUX LUNES - COTES DE PROVENCE



Located 34 miles west of St-Tropez, Bastide des Deux Lunes is a small family owned estate in the heart of Cotes de Provence appellation. Inheriting the land from his grand parents, Bertrand Dubois knows every inch of his 22 hectares vineyards and ensures that each vine is meticulously tended. Planted with Grenache, Syrah, Rolle, Cinsault and Mourvedre, Bertrand now has the full color scale of wines: white (100% Rolle), rose, and 2 reds (one unoaked pure fruit, the other "Lune Rouge" partially oak aged). All quantities are small, and it stays a confidential vineyards with an awesome line-up.

Rose Cuvee "Tout Pres des Etoiles: 75% Grenache, 15% Cinsault, 10% Mourvedre. Pale pink color. The nose opens with peach flesh, peach pit, nectarine, white flowers, minerals and pomelo. Medium body on the palate, very focused/chiseled on flavors, silky texture, wiht a long finish with a touch of sea salt.

White Cuvee "Tout Pres des Etoiles": 100% Rolle from free run juice only after 24 hour skin maceration, the wine is fermented at low temperature, and 10% of the volume is aged n 3 wine oak barrels on its fine lees. All wines are blended and then bottled. Bright crisp pale yellow lemon color with hintws of green, exuberant nose of citrus, exotice flowers, broome brush flowers, hint of wild fennel, and minerals. Rich and complex mouthfeel, and a long well balanced finish with faromatics, acidity, and minerals.

<u>Red Cuvee "Tout Pres des Etoiles":</u> 80% Syrah, and 20% Grenache. Cold skin maceration for 72 hours. Then stainless steel temperature controlled fermented on its lees. Intense and dark purple/ ruby color, spicey nose of black wild beer fruit, pepper, tar, leather, herbs and licorice. Medium body on the palate, round, juicy, supple wrapped in a rich texture. A benchmark understanding of Syrah in Provence.

2017 Red Cuvee "Lune Rouge": 90% Syrah, and 10% Grenache, old vine section. Cols skin maceration for 24 hours, fee run juice only. 20% goes in French Oak Barreal (1/3 new every year), ageing on its fine lees. This wine adds a 4th dimension in Cotes de Provence wines as we know them. Supe tiny porduction!