

Souleil Vin de Bonté "Le Rouge"

Winery: Souleil Vin de Bonté Category: Wine – Still – Red Grape Variety: 80% Syrah, 10% Grenache, 10% Mourvèdre Region: South of France Origin: Vin de France Feature: organically farmed grapes (ECOCERT) Awards: Decanter Silver Medal, Cosmopolitan Wine Awards



Product Information

Soil: produced from fruit hailing from organically farmed vineyards across southern France's saline-tinged coastline.

Vinification: All fruit is destemmed, macerated, and fermented in stainless steel tanks to preserve the natural acidity, freshness, and fruit-forwardness of the must. Aged in stainless steel.

Tasting Note: Pronounced aromas of ripe blackberries, blue fruits, and smoky herbs lead to a palate that bursts with punchy flavors of dark cherry, pomegranate, garrigue, orange peel, and a touch of sweet spice. Gentle tannins and bracing acidity lead to a lingering finish that's enhanced by rustic cuisine. For maximum enjoyment, we recommend serving Le Rouge slightly chilled.

Alc.: 13%

Producer Information

"Soul" is at the heart of Souleil Vin de Bonté, a wine served with a side of purpose. The range of organic wines – Le Rouge (red), Le Rosé (rosé), and Le Blanc (white) – is crafted from grapes grown within sight of the Mediterranean Sea. Its roots lie in southern France like its founders, Thomas, a passionate kite surfer who has traversed the globe in search of good waves, and Marianne, a beach lover and an oyster aficionado. The duo grew up in this sunswathed region, where wine is a fixture at the dinner table and intended to be shared. They wanted to create a wine that could be served as an apéritif—the French version of a sundowner—and at a dinner party; a wine that you can start and end an evening with, in French bon vivant style.

But it's not enough to create a crowd-pleasing bottle. Combining their passion for the sea and their backgrounds in wine, Marianne and Thomas designed the Souleil Vin de Bonté wines, including both the community and nature as pillars of the project.

Sponsoring a charity was naturally part of the plan. A percentage of the profits will support organizations protecting one of our most valuable resources: the oceans. The Souleil Vin de Bonté team will collaborate on beach cleanups, bringing together communities of friends across continents, and helping to shine a light on its nonprofit partners' work, including cleanups, plastic upcycling programs, and education.