

2024 Cuvée Bastien

Domaine de Châteaumar | Côtes du Rhône



serving temp
64.4°F

Cuvée Bastien is the heart of Domaine de Châteaumar. A pure Grenache that combines generosity, warmth, and southern Rhône character. Named for Bastien Souret, it reflects the family's deep roots in the region: approachable yet complex, full-bodied yet balanced, a wine that speaks of both sunshine and tradition.

THE VINTAGE

2024 was a year of perfect balance, free of climatic stress or pest pressure. Even weather from budbreak to harvest allowed for slow, steady ripening, producing Grenache with ripe fruit, soft tannins, and exceptional purity.

TERROIR

All grapes are sourced from a single vineyard that lies on the sunlit slopes of the southern Rhône, where a Mediterranean climate meets clay-limestone soils with sandstone. South-facing exposures and 45-year-old goblet-trained vines yield fruit of natural concentration and aromatic depth.

WINEMAKING

Harvested on September 10, the grapes were hand-selected from hillside parcels for optimal ripeness. Vinification took place in concrete vats using gentle extraction to preserve Grenache's natural charm and texture. The wine aged briefly in tank before bottling to retain freshness and fruit integrity.

TASTING NOTES

Ample and round, with a harmony of red berries and spice. The palate is supple and generous, showing ripe fruit balanced by fine tannins and a long, smooth finish. A classic southern Rhône red with both body and finesse.

FOOD PAIRING

Perfect with roasted or grilled meats, game, and aged cheeses.

varietals 100% Grenache

farming HVE level 3

alcohol 14%

residual sugar 1.3 g/L

pH 3.64 g/L

acidity 3.18 g/L

SO₂ 25 mg/L

fermentation Concrete vats; gentle extraction

aging In concrete tanks before bottling

