

CHATEAU BAS

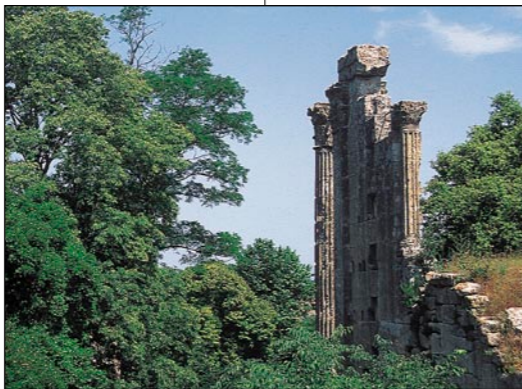


History

The History of Château Bas

could be restricted to the story of the Roman temple, erected in the first century BC, and of St. Cézaire's Chapel, which, built adjacent to the temple, was consecrated in 1054.

The Château, constructed on the site of a Gallo-Roman village and restored in the XVIIth century, is not short of attractions; it is a finely balanced blend of the rustic and the elegant, and its park alone is worth a visit.



But there is more to the place's story than its stones, even though they are sacred; it must also tell of the landscapes that hem it in and the people who have fashioned it.

From the Vth century to the present day, from Raymond de Montredon to Georges de Blanquet, farming has been such an intrinsic feature of the site that the architects who built these residences needed simply to draw inspiration from the light and harmony of the setting.

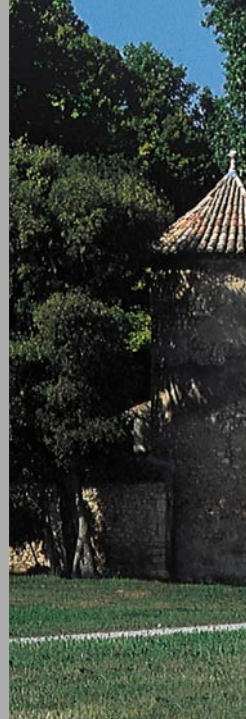


Situation La position stratégique

de Château Bas a présidé à la construction du Temple Romain, au carrefour des voies de communication entre Aix-en-Provence, Luberon et Alpilles. Aujourd'hui encore, à 1 km de la Nationale 7 et 15 km de l'autoroute A7, le site de Château Bas reçoit tous les ans des centaines de visiteurs, attirés par l'histoire des lieux et la qualité de ses vins.

CUVÉE DU TEMPLE • The *Cuvée du Temple* in three colours comes from the finest parcels of Château Bas' vineyards. • The **whites** are totally fermented in casks, and only a part of the **rosés**. The maturing is practised on whole lees in casks or on fine lees in tanks. The association of very mature grapes and a vinification in casks makes for more complex and expressive wines. • The *Cuvée du Temple* **red** comes from the finest parcels of Syrah, Grenache, Cabernet Sauvignon and, in the future Mourvèdre, harvested at perfect maturity. A lengthy maceration in autovinifier tanks coaxes from the skins the noblest tannins which make up the structure of fine wines destined to be aged. • You can drink the *Cuvée du Temple* young on the fruit or during its third year or later for the whites and the rosés, around five years or more for the reds.





CHATEAU BAS

Terroir In the heart of the vineyards around Aix-en-Provence, the forests and small valleys of Château Bas intertwine, creating a host of climates and terroirs conducive to growing vines. Drawing on dry, chalky-clay hillsides soaked in the sun and cool and shady hollows, the *vigneron* can weigh expertise and intuition to recreate the rich palette of flavours and aromas of the Fine Wines of Provence.

The Mistral is an integral part of the terroir; blowing in from the north-west, it can sud-

denly turn the peaceful province of Aix into an icy stormscape. The grapes benefit from this by growing healthier and more concentrated. The *vigneron*, on the other hand, will prefer to take shelter if he can...

Harvest The palette of the Wines of Provence

The efforts of an entire year would be in vain if the harvest was not effected under good conditions. The choice of the harvesting date, the sanitary conditions, the quality of the reception of the grapes are some of the criteria



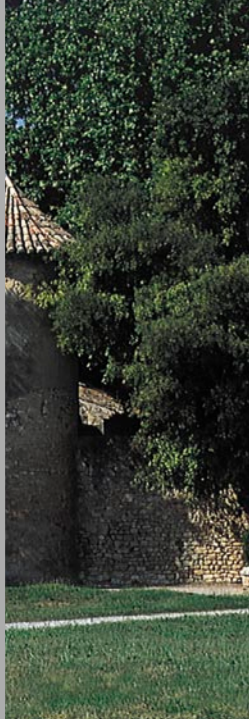
that will determine the quality of the future wine.

The right application of these conditions are in the hands of the women and men, of their organisation and their availability. The final quality of the wine is their signature.

CHATEAU BAS

PIERRES DU SUD • The red is a blend of Syrah, Grenache and Cabernet Sauvignon harvested at the very height of maturity. • The maceration will be medium to long in autovinifier tanks. • The rosé is bled from Grenache and Syrah, sometimes embellished with some Cabernet or Cunoise. Vinified at low temperature, it conserves from the red grapes the vinosity, the power and the capacity to age well, but it is well a rosé that should be served during a meal, fresh, crisp and fruity to accompany the most seasoned, spicy and demanding dishes. • The white is a marriage of Grenache and Rolle for its strength and fullness and Sauvignon for its finesse and ability to age. Château Bas' terroir permits to obtain powerful and generous whites which express the south, but equally crisp and fruity for the refinement, the balance and the control of time.





CHATEAU BAS

Vinification **The winemaker takes over from the vigneron.**

In cold, dim light, in the silence of winter, he nurtures the wine along the path to its birth.

Aging of the reds can last at least two years – in tanks or barrels, depending on the grape variety and year. The frequency and intensity of racking little by little sketches the contours of the new vintages; the tannins mellow, the fruit



grows more refined and the liquid more limpid, and the cold and the weather stabilise the wine's constituent parts; the vintage emerges from matter. All it needs now is time...

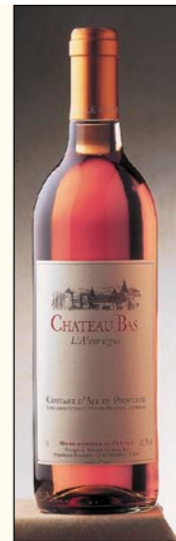
The rosés and whites stay on fine lees for several months, conferring fullness and aroma. Vinified separately, the different cuvees will be blended and bottled from late winter onwards.

CHATEAU BAS

L'ALVERNÈGUE • The youngest red in the Château Bas range, *L'Alvernègues* will charm you

by its frankness and generosity. It's mainly a blend of Grenache, that the Cabernet Sauvignon and the Syrah come to support. To be drunk young with summer cooking, charcuterie, poultry and white meats. • The rosé, light and fruity, is composed of the main varieties of red grapes found in Provence; Grenache, Cinsault, Syrah vinified at low temperature and matured on lees. The aromatic finesse of *L'Alvernègues* is supported by a discreet, though present structure. It is the perfect match for your Provençal cooking, charcuterie, pizza, poultry, but also as a summer aperitif amongst friends. To be drunk chilled, within the year...

• The white, is a blend of Ugni Blanc and Rolle. Crisp and slightly fruity, it will accompany sea urchins, sea food and shellfish. Its natural vivacity will work wonders at the beginning of a meal.





CHATEAU BAS

Take the path that goes around the château towards the west. Feel the wind go alongside the walls of the park.

Appreciate, the arrangement of the stones dispersed by history, Slow down, the mind and the pace in the shadow of the maple trees. Let the thought follow its own path.

Past the corridor, your gaze opens towards the clearing of the Temple the mind advances curious, receptive to this new history. The eye adapts to this new space, to this sudden light. It takes a complete survey of the horizon to comprehend the layout of the site to take in the dimension of its history and its mixed nature and , if Sebastien is there, he understands that this visible history hides another little known, but even more vast.

And retracing your steps...

Rewriting yourself in modernity.

Taking back its rhythm of life, declaring it crazy.

But transmitting the idea that humanity raises in its path great and small, the monuments of stone, that they celebrate with a glass of wine in hand.

And that its all worth it...



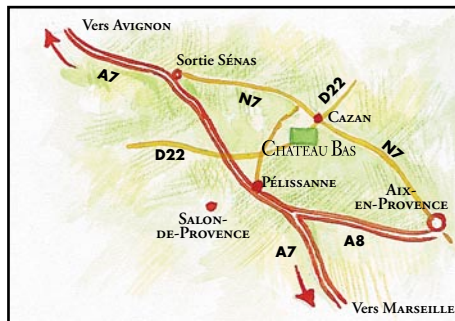


*From Avignon, A7 exit Sénas
Follow N7 toward Aix-en-
Provence - Pont Royal.
In Cazan turn on D22.*

*From Aix-en-Provence follow
N7 toward Avignon.
In Cazan turn on D22.*

*From Salon-de-Provence
follow Vernègues,
then Cazan-Château Bas.*

*From Marseille :
see Salon or Aix above.*



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