



Northern Rhône

BRUNOLAFON
wine selection



Domaine Guy Farge, Passion de Terrasse, AOP Saint-Joseph, Red

AOP Saint-Joseph, Vallée du Rhône, France

Thomas Farge is the fourth generation of his family to be involved in viticulture. His father Guy started bottling his own wines in 2007 rather than sending the grapes off to the local Cave de Tain-l'Hermitage co-operative. Now Thomas has 17 hectares spread over Cornas, Saint-Joseph and Saint-Peray and makes a number of both red and white wines. The results, as with all of Thomas' wines, are pure balanced expressions of his terroir. These wines are from grapes raised mostly on Mount Sainte-Epine, a location

PRESENTATION

As the vines are rooted in steep and sloping terraced plots, viticulture is exclusively manual, from pruning to harvest. Difficult and tiring, it takes courage and patience to take care of each vine stock before being rewarded by the quality of the terroir wines produced up here.

WINEMAKING

Aged in 400L oak barrels for 12 months

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C / 61°F

AGEING POTENTIAL

Over 15 years

TASTING

"Passion de Terrasses is sourced from vines over a century old. The fruit is 100% whole bunch, fermented with indigenous yeasts then matured for 12 months in oak barrels. The wine is very full, with ripe fruit, fresh juice and powerful, fine, massy tannins coating the palate. This is hugely powerful. It's very long, with a huge tannic heft that will take time to settle."

Elizabeth Gabay, Decanter, Oct. 2018

FOOD PAIRINGS

It's a good thing that the food that calls for Northern Rhône Syrah is simple! This is food for pampering yourself, staying at home and relaxing and is perfect with a wine that's a bit of a splurge. This wine needs red meats like beef and lamb and recipes that require putting a pot on the stove and letting it simmer. Rich hearty stews, roasts and grilled meats work best but it does wonders alongside lighter dishes such as veal and poultry. It pairs beautifully with mature cheeses and dry-aged goat cheeses.

