



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Same River Twice, Vin de France, Orange

Vin de France, VSIG, France

Same River Twice Wines was created by James, a wine agent and former importer in Tokyo, in partnership with Laurent, a local vigneron whose family has farmed the area for over 300 years, to make a style of wine for people who love the aromatic richness of our terroir but seek wines with a lighter touch.

Laurent farms the vines and they make the wines together. Their shared obsessions are healthy soil, healthy grapes and blends that show terroir, or provenance, in its truest form. They've worked together s



PRESENTATION

Their first vintage of "Orange" wine comes from the same terroir as our red and 2021 Rosé wines; it's a perfect terroir for producing the kind of wines we love: pure, refreshing, and easy drinking.

LOCATION

Near Caromb towards Beaumes-de-Venise.

TERROIR

From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude.

IN THE VINEYARD

Vine Age Grenache planted in 2017,

Rolle and Viognier 2015, Muscat in 1980,

Roussanne in 2017.

Yield 60 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

HARVEST

Harvest All September from early to mid to late due to different ripening times of different parcels.

WINEMAKING

The grape berries are de-stemmed and then moved direct to stainless steel tank to ferment using natural yeasts with temperatures controlled to a relatively warm 22°C to get a balance of fresh fruit and other aromatics. It fermented slowly over 15 days and remained on skins for 3 weeks. The malo-lactic fermentation was allowed to happen naturally because there was plenty of natural freshness and it roundness and complexity. A pre-filtration after fermentation any manipulation at bottling.

AGEING

Ageing 6 months in stainless steel tank

SO2 Total 60 mg/L



VARIETALS

Grenache blanc 30%, Rolle 25%, Viognier 20%, Muscat blanc à petits grains 15%, Roussanne 10%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

10°C/50°F

AGEING POTENTIAL

2 to 3 years

TASTING

The result is a wine that's distinctive due to its orange hue and gentle astringency that comes from fermentation on the skins. It also has thrilling fruit aromas, great freshness and relatively low alcohol. The blend of grapes and skin contact gives a truly orange spectrum with notes of orange peel, mango, pineapple, apple, white flowers and white pepper. It's bone dry yet juicy and creamy with a nice saline acidity on the finish.

FOOD PAIRINGS

Couscous, lasagna, chicken with curry cream, cheese, dessert.

