



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Vignoble Rémi Pouizin, Les Hauts Plateaux, AOC Côtes du Rhône Villages Valréas, Rouge, 2019

AOC Côtes du Rhône Villages Valréas, Vallée du Rhône, France

Rémi Pouizin, creator of living wines "is the distribution identity of Domaine Dieu-Le-Fit wines, a wide range of unique organic wines, vinified and produced by Rémi and his team.

The vines located on the high plateaus of Valréas bring to the wine powerful notes of violet but with a lot of freshness and flexibility. A very fine wine which remarkably combines the finesse of the aromas of violet coupled with the strength of the terroir and the sun.

PRESENTATION

Situated at an altitude of 180 metres, the estate is surrounded by the hills and mountains that make the landscape of this region so attractive: to the south, the city of the Popes and the Dentelles de Montmirail, to the west, the valley of Nyons, or the theater of Vaison la Romaine. Today, the Domaine extends over 35 hectares around the village of Visan, one of the communes to have obtained the A.O.C. Côtes du Rhône Villages label as early as 1962. The 30-hectare vineyard is made up of a 15-hectare family section in a single block near the historic farmhouse, an 8-hectare section on garrigue soils, and 7 hectares of smaller hillside plots close to the woods around the village.

LOCATION

Nestled in the northern part of the Southern Rhône Valley, the Côtes du Rhône Villages Visan appellation offers a rich diversity of terroirs and landscapes. Here, we cultivate the region's essential grape varieties: Grenache at the heart of our blends, Syrah, Mourvèdre and Carignan to temper and enhance aromas, Cinsaut to spice up our wines, and finally Viognier and Marsanne.

TERROIR

Vines planted on the high plateaus of Valréas give the wine powerful notes of violet, but with plenty of freshness and suppleness.

WINEMAKING

Vinification in stainless steel vats with low temperature control to preserve the finesse of the violet aromas.

VARIETALS

Grenache noir 55%, Syrah 45%

SERVING

16°C/61°F

AGEING POTENTIAL

2 to 3 years

TASTING

Intense red
The nose
Intense aroma of wild violet
In mouth



Bruno Lafon Selection

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Flexibility, sweetness and freshness.

FOOD PAIRINGS

Goes well with sweet and spicy tajine-style dishes, but also with duck breast with figs, or beef brochettes.



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