



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Domaine La Fourmone, Le Fauquet, AOP Gigondas, Rouge

AOP Gigondas, Vallée du Rhône, France

Domaine La Fourmone is a family story dating back to 1765. The estate was taken over by the Combe family in 1910. Located in the Dentelles de Montmirail, Marie-Thérèse Combe, 4th generation, and her children, Albin and Florentine, 5th generation, craft terroir-driven and authentic wines in the Vacqueyras and Gigondas Crus.

### PRESENTATION

The name "Fourmone" comes from Fromentum (wheat), once grown on the land before the family switched to viticulture, better suited to the region's climate. The wheat on the label remains their emblem as a nod to their origins. Committed to preserving biodiversity and reducing their environmental impact, Domaine La Fourmone has been certified organic since 2019.

### LOCATION

Located in Petit Montmirail, south-west of the Dentelles de Montmirail.

### TERROIR

On the limestone crescent of the Oligocene. Sheltered from the wind by the first Dentelle of the massif.

### IN THE VINEYARD

30 years old vines on average.

### WINEMAKING

Macerated for 3 weeks.

### AGEING

Aged in concrete vats, rested in bottles for a few months.

### VARIETALS

Grenache noir 60%, Syrah 40%

### SERVING

16°C/61°F

### TASTING

Aromas of red fruits, raspberries, and pomegranates;

The tannins are rich and elegant.

Very long finish with minty and fruity notes.

### FOOD PAIRINGS

Beef cheek or lamb mouse, spinach and ricotta cannelloni, oyster mushrooms with garlic, roast poultry with rosemary, rabbit terrine.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

