



# Southern Rhône

BRUNOLAFON  
wine selection

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

AOP Gigondas, Vallée du Rhône, France

Just as with humans, walls have stories. The stories of the estate date back to 1765. The Fourmont family was the founder of what became the family farmhouse. The family successors allowed the Combe family to take over since 1910, over 5 generations. The Fourmone draws its roots from the Latin word « Fromentum » which means wheat.

### PRESENTATION

Provence is the heat emanating from the courtyard of the winery, the hot stones of the estate, the limited shade offered by the Virginia creeper. It is also the long summer evenings, the first song of the Cicada in June, summer holidays, and the hundred-year-old plane trees sheltering the walls of the farm house. The Fourmone wines are the humble witnesses to all these natural characteristics. They offer the olfactory balance of this place with its balance of heat and humidity. This region of Provence is thyme, rosemary, broom and pine fragrances.

### LOCATION

The thirty-year-old Fauquet vines are located in the Petit Montmirail area, south/south-west of the Dentelles de Montmirail limestone massif.

### TERROIR

They benefit from a terroir that is unique in Gigondas, depending on the limestone crescent of the Oligocene.

Sheltered from the wind by the first lace, this terroir gives finesse to the wine and a very rich aromatic palette.

### WINEMAKING

After infusing the grape berries for 3 weeks.

### AGEING

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

### VARIETALS

Grenache noir 40%, Syrah 40%, Mourvèdre 20%

### SERVING

16°C/61°F

### TASTING

They produce a wine that combines fruity indulgence and aromatic richness. A pure, racy Gigondas made from a blend of Grenache and Syrah.

### FOOD PAIRINGS

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

