



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine Durieu, Lieu dit Bois Lauzon, AOC Châteauneuf-du-Pape, Rouge

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Durieu was founded in the 70s and quickly gained notoriety. The vineyard, in its current state, is young, but the family vineyard has been part of the property for centuries. The Avril, which is the family name on the mother's side, came namely to Châteauneuf-du-Pape already in the 1500s and some vines that are still used today are from before the 1st World War. Today, his 17th century cellar is now in the hands of his sons, Vincent and François. Together, they continue to make fantastic wines.

PRESENTATION

In recent years the winery has gained a solid reputation for both its Châteauneuf-du-Pape, but also for the other well-made Côtes-du-Rhône and especially Plan de Dieu (Cru of CdR Villages wines). Today, brothers Vincent & François preside at the destiny of the family holdings and are committed to modernise, innovate and move up the value chain: the winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides.

IN THE VINEYARD

2.2 hectares of Grenache and 1 hectare of Syrah. Sandy alluvial terraces and rounded pebbles. Hand-harvested in a single day

WINEMAKING

Handpicked and sorted. Traditional vinification brought up all in tank, seeing no oak whatsoever, using low temperature fermentation. Long after fermentation maceration in tanks for 21 days.

AGEING

18 months ageing in concrete vats.

VARIETALS

Grenache noir 70%, Syrah 30%

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

A farandole of black fruits, with the "Damascus" plum at the head of the procession. In the background, hints of black olive tapenade, and hints of garrigue (thyme, rosemary). On the palate, the attack is straightforward, with excellent acidity. The more suave mid-palate is characterized by a fine mineral flavour and subtle saline notes. The texture is supple and the tannins. Black fruits are more discreet than on the nose, giving way to more roasted, mocha notes with a finish of fine, noble bitters.

FOOD PAIRINGS

Filet mignon de veau en croûte d'épices, Tataki de Bœuf Fermier or Black Angus filet with coarse salt and thyme should make remarkable gastronomic partners.



Bruno Lafon Selection

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