



Southern Rhône

BRUNOLAFON
wine selection



Domaine Montmartel, Visan , AOP Côtes-du-Rhône Villages, Red

AOC Côtes du Rhône Villages, Vallée du Rhône, France

The adventure began in 1919, when, on their return from the war, Raoul Couston and his father decided to turn the family broom making workshop into a winemaking cellar. Today the torch is taken over by Lionel and Damien, the 5th generation. All the parcels are worked according to the rules of organic farming for the past 30 years. Their aim is to preserve the authenticity and singularity of this terroir in order to express its full potential. Soil life and biodiversity is promoted. The vine lives in harm

PRESENTATION

The family owned vineyards lie in beautiful hilly countryside and are cultivated organically with no artificial fertilisers, pesticides or herbicides. The wine has been made without any animal based products and has been produced with minimal treatment. The result is a wonderful, natural wine which may form a deposit over time.

IN THE VINEYARD

Damien believes in minimum intervention in the vineyard, concentrating instead on the monitoring and assistance of the natural process.

WINEMAKING

The alcoholic fermentation with native yeast takes place slowly over approximately three weeks, under temperature control of around 64°F to 82 °F, resulting in aromas, soft tannins, and extraction of color from the skins. The multiple rackings makes for a very light final filtration.

AGEING

Aging is done in a traditional concrete vats.

VARIETALS

Grenache noir 50%, Syrah 50%

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

5 to 10 years

TASTING

A wonderfully rich, spicy full bodied red wine with delightful aromas of nutmeg, cinnamon and wild herbs

FOOD PAIRINGS

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.

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