



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine Sainte-Anne, Domaine Sainte-Anne, AOP Côtes du Rhône Villages, Rouge

AOP Côtes du Rhône Villages, Vallée du Rhône, France

Guy Steinmaier, a Burgundian by birth, moved to the tiny hamlet of Les Celettes near Saint-Gervais in the early 1960s. Starting off with a selection of rather degenerate vines, he laid down the foundations of Domaine Sainte-Anne, which is now one of the leading producers of Côtes-du-Rhône and Côtes-du-Rhône Villages. Today it is run by his 2 sons, Jean and Alain.

### PRESENTATION

The estate has grown in reputation with wines showing a Burgundian-like finesse. As far back as the 1990s, Robert Parker described this as 'one of the best estates in the entire Rhône Valley' and suggests the wines could be regarded as 'mini-Beaucastel and/or Bandol', wines which cost two or three times as much. This bottling is delightful blend of the three main varieties of the north from the leading estate in Saint-Gervais with pleasing freshness.

### LOCATION

The Steinmaier's vineyard covers 32 hectares. It is located on a plateau, at an altitude of 200 meters, facing southwest towards the Cevennes. This is a much higher altitude than the average for the Côtes-du-Rhône Villages, which hardly exceeds 80 meters. Sainte-Anne therefore benefits from a relatively cool microclimate for the region.

### TERROIR

The terroir of the estate is made up of two types of soil: calcareous sandstone and clay, which is a bit stonier. However, sandstone soils retain water well: the risk of water stress, or even drought, is therefore limited. They are also very warm, so much so that in the past asparagus was grown there.

### IN THE VINEYARD

Cover all the vines with grass, in particular to prevent erosion. It is important to know that the storms here are extremely violent. The grassing maintains the soil and also allows the creation of microorganisms that keep the land alive. A naked ground is impoverished.

### WINEMAKING

Vinification in stainless steel vat.

### AGEING

Aged in vat.

### VARIETALS

Grenache noir 70%, Syrah 30%

### 14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service : 12°C / 54°F.

### TASTING

Beautiful balance between finesse and structure. Aromas of red fruit



### Bruno Lafon Selection

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## FOOD PAIRINGS

Red meat, dishes in white sauce, lamb, poultry.



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