



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine Durieu, En terrasses, AOP Ventoux, Rouge

AOP Ventoux, Vallée du Rhône, France

Domaine Durieu began in the 70s with Paul Durieu as the driving force in the family. The vineyard, in its current state, is relatively young, but the family vineyard has been part of the property for a very long time. The family 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.

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 especillay Plan de Dieu (Cru of CdR Villageswines). Today, brothers Vincent & François preside at the destiny of the family holdings and are comitted to 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.

TERROIR

7 hectares
Clayey marl terraces on a gypsum and limestone bedrock.

WINEMAKING

20 days of maceration

AGEING

9 months aging in stainless steel tanks
Fine fillration before balling.

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

5 years

TASTING

A cherry-red color with fine bluish reflections and ruby edginess. A nose of great aromatic complexity, combining fruity and vegetal aromas. First cherry, followed by forest fruits: redcurrant, raspberry, myrille, coated with elderberry and sage notes. The attack is rather supple, the tannins already delicate. the mid-palate is crisper, with good acidity and fresh fruit flavors. the finish reveals fine, sweet spice notes.

FOOD PAIRINGS

A crisp, fruity wine, a friendly wine, easy to digest and to drink, which will delight country-style dishes with a beef carpaccio, a beef tataki or steak tarlare cut with a knife, a rare duck breast, a fresh terrine or an aperitif.



Bruno Lafon Selection

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REVIEWS AND AWARDS

JEB DUNNUCK 2019: 89/100
Jeb Dunnuck



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