



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Château Bois d'Arlène, Les Bergers, IGP Méditerranée, Rouge

IGP Méditerranée, France

Château Bois d'Arlène is an ambitious project on two fronts: Norge and Arlène, an epicurean couple from Seattle who fell in love with the region, and Philippe and Elizabeth (from Château La Ligière), who are the latest of five generations of winemakers on the lands of Vacqueyras and Beaufort-de-Venise. Friends for nearly 20 years, they wish to develop an ambitious project together, to enhance this magnificent place and produce remarkable wines.

### PRESENTATION

Elegance and sobriety. The 13th century sheepfold has regained its Provençal patina and the adjoining cottage looks like something out of a postcard. On the cellar side, the technology and the Italian design are of the most beautiful effect. Built according to the Toyota system (analyze, design hierarchically by eliminating the superfluous), it is shaped like an arena. Above, the cellar, reception room, lounge and restaurant space in the making are integrated into the heart of the vineyard.

### LOCATION

In the heart of the Vacqueyras scrublands, rooted in steep terrasses composed of alluvial pebbles. The vines average 10 years of age and are tended naturally without weed killers or pesticides, producing a wine shaped by its distinctive terroir. Although this vineyard is with the Vacqueyras designated area, Norge has "declassified" it to allow the production of a wine labelled as a straight Cinsault.

### TERROIR

Clay limestone, sandy soils.

### WINEMAKING

The grapes are destemmed and placed in concrete vats for a few days of semi-carbonic cold maceration. Alcoholic fermentation is carried out naturally present on the grapes. The maceration lasts nearly a month, punctuated by delestages, piégeages and bâtonnage. No wood is used to preserve all the wine's fresh fruit of fresh fruit.

### VARIETAL

SERINE 100%

### 10.5 % 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

Enjoy all year long, 2 to 3 years



### Bruno Lafon Selection

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## TASTING

Juicy dark plum, cherry and boysenberry are upfront on the nose, with additional seductive hints of purple violet and soft herbs. The palate is plush and fruit-forward, with ample acidity and medium tannins that lend pleasant structure. Accents of sweet spice grace the finish.

## FOOD PAIRINGS

When you encounter this wine, you are likely going to find that it is light and refreshing and easy on the palate but due to the land that it's grown on, this bottling tends to give off musky and meaty aromas. You can pair it with escargot, stew, hot smoked salmon filets, braised and roasted meat dishes, Moroccan lamb, grilled vegetables, Thai curry, samosas, fried dough, pizza, fresh fruit, Gruyere cheese and many other dishes.

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