



BRUNO LAFON | RHODANUM

AOP Côtes-du-Rhône,

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

Rhodanum is mostly sourced from the Signargues terroir - one of the best of the southern part of the Valley - which captures different soil compositions and microclimates. The village of Magalas, where The Grenache is vinted, sits amongst the vineyards owned by Bruno Lafon. These carefully selected vineyards produce exceptional Grenache and Syrah. Utilizing organic farming practices, followed by minimal aging in Burgundy wine barrels, the result is an elegant, complex and expressive wine that speak eloquently of its birthplace, the beautiful Languedoc region.

WINEMAKING

No oak treatment.

VARIETALS

Syrah 60%, Grenache noir 40%

AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

Here's a sensational Côtes-du-Rhône: great as it is, it will cause raised eyebrows at this price! Dark spice, bramble and sun-dried garrigue juxtapose plush black cherry and plum in this rich, intensely fruity red. It's

a dark, sultry sip that's deeply fruity yet earthen and savory too. The finish offers plush, easy tannins and a hint of leather.

FOOD PAIRINGS

Good pairings: Charcuterie, ham and other cold meats. Patés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.

