



# Northern Rhône

BRUNOLAFON  
wine selection



## Northern Rhône, Domaine Luyton-Fleury, AOC Hermitage, Rouge

AOC Hermitage, Vallée du Rhône, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

### PRESENTATION

The climate here in the south boundary of the appellation, is continental with Mediterranean influences. Warm days and cool nights during the growing season help the grapes ripen slowly, preserving acidity, and developing complex flavors. From a single vineyard planted on well-draining granitic, pebbly and red sand soils allowing the vines to develop deep root systems, contributing to the wine's minerality and elegant structure.

### LOCATION

lieu-dit "Les Vercandières

### TERROIR

Sandy-clay soils on the lower part of Les Bessards.

### IN THE VINEYARD

Average age: mix of centenarian vines and vines over 50 years old.

### WINEMAKING

Hand-picked, total destemming. Fermentation in stainless steel vats, maceration for 3 weeks.

### AGEING

Aged in barrels for 20 months (15% new wood).

### VARIETAL

Syrah 100%

### 13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No.

### SERVING

T° of service: 16°C / 61°F.

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

NOSE: raspberries, plums with a fine minerality

PALATE: balanced with ripe tannins



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## FOOD PAIRINGS

Grilled rib steak, risotto with porcini mushrooms, duck with olives.

## REVIEWS AND AWARDS

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