



Northern Rhône

BRUNOLAFON
wine selection



Domaine Guy Farge, Bouquet de Syrah, IGP Ardèche, Red

IGP Ardèche, France

Thomas Farge is the fourth generation of his family to be involved in viticulture. His father Guy started bottling his own wines in 2007 rather than sending the grapes off to the local Cave de Tain-l'Hermitage co-operative. Now Thomas has 17 hectares spread over Cornas, Saint-Joseph and Saint-Peray and makes a number of both red and white wines. The results, as with all of Thomas' wines, are pure balanced expressions of his terroir. These wines are from grapes raised mostly on Mount Sainte-Epine, a location

PRESENTATION

As the vines are rooted in steep and sloping terraced plots, viticulture is exclusively manual, from pruning to harvest. Difficult and tiring, it takes courage and patience to take care of each vine stock before being rewarded by the quality of the terroir wines produced up here.

WINEMAKING

No oak treatment, aged in stainless steel vessels.

VARIETAL

Syrah 100%

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

Ripe but restrained blueberry and blackberry mingle into granite, earth and caramel in this unusual straight varietal. It's opulent, full bodied and marked by prominent spice and smoke, it maintains blackberry vibrance throughout.

FOOD PAIRINGS

Syrah also has a lot of spice which can be accentuated with a spicy dish or complemented with a fruity or jammy element in a dish. Anything savory with black pepper and olives, or meat/game served with raspberry sauce or fruit makes for an excellent Syrah food pairing.

