

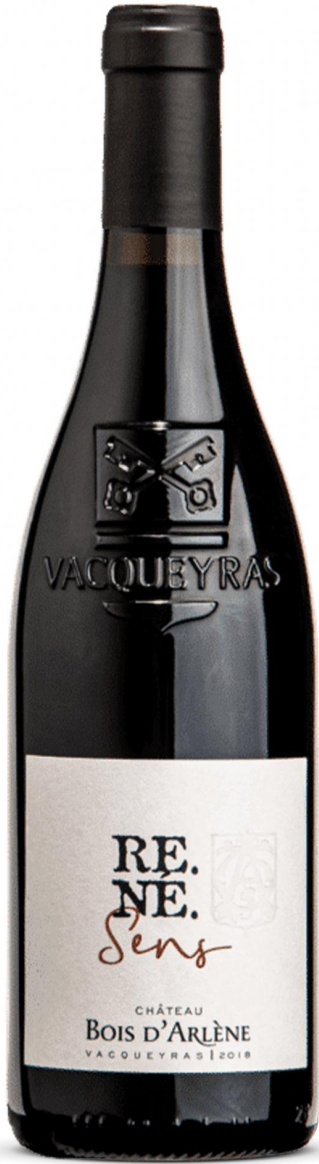


Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Château Bois d'Arlène, Re.Ne.Sens, AOC Vacqueyras, Rouge

AOC Vacqueyras, Vallée du Rhône, 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 70 years of age, and are tended naturally without weed killers or pesticides, producing a wine shaped by its distinctive terroir.

WINEMAKING

The harvest is completely destemmed, then vatted by gravity into concrete vats. Cold pre-maceration for 48 to 72 hours. Fermentation with indigenous yeasts, without addition of SO₂ or enzymes. Delestage 3 to 4 times at the start of fermentation, then hand-pigmented every day for 1 week to 10 days. Maceration lasts a further 3 weeks, with a few pump-overs, for gentle extraction. The wines are worked as little as possible to preserve all the original aromas of the fruit and the vintage.

VARIETALS

Grenache noir 60%, Mourvèdre 30%, Syrah 10%

14 % VOL.

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

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TASTING

This is a very pleasant wine, with a pure, fruity line, that will appeal to the greatest number for your meals.

FOOD PAIRINGS

Aperitif platters, grilled red meats and other grilled meats. It also goes well with Italian dishes such as lasagne au gratin, stews and spicy curries.



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