



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine Beau Mistral, Florianaëlle, AOC Rasteau, Rouge

AOC Rasteau, Vallée du Rhône, France



Located at the foot of the village of Rasteau, Domaine Beau Mistral comprised 28 hectares (about 70 acres), and with the experience of several generations of winemaking under his belt, Jean-Marc Brun took the leap and started making wine in 1999. Extending over most of the village's land, the vineyard is largely composed of old-vine plots - some of which average 90 years old, and deeply rooted in sloping banks.

PRESENTATION

Jean-Marc deliberately stresses his vines to force the vines' root systems deep into the ground in order to extract the rich minerals found within, a technique which allows for greater terroir expression. In order to maximize quality, harvests are done manually and table sorting is performed. Jean-Marc, always eager to try new things, attempts to combine new techniques with his own savoir-faire, all the while trying to stay true to tradition.

LOCATION

Rasteau

TERROIR

The cuvée comes from the village's best south-facing slopes, benefiting from soil of limestone origin covered with rounded pebbles. Because of this rugged character, the vines benefit from plenty of local sunshine.

IN THE VINEYARD

Grenache for the structure, from a hundred-year-old vineyard with a low yield, but the grapes are of exceptional quality, the roots plunging deep into the soil and thus making the most of the terroir. Syrah (10%) is used for the color and Mourvèdre (10%) from old vines for the bouquet.

WINEMAKING

After being de-stemmed, the harvest is placed in vats, where temperatures are carefully monitored during the several-week fermentation. This is followed by several manual punchings of the cap. After fermentation, the wine is aged in oak barrels, with some stirring of the lees to nourish it.

AGEING

60% in vats, 40% in barrels.

VARIETALS

Syrah 80%, Grenache noir 10%, Mourvèdre 10%

14.5 % VOL.

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 to 10 years



Bruno Lafon Selection

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TASTING

Alluring complexities of blackberry and earth lend depth to crisp black plum in this fresh, briskly concentrated red. Made predominantly from Grenache, it offers a savory counterpoint to plusher black-fruit flavors. It's a full-bodied but crisply composed wine with fine gripping tannins. Enjoy this elegant yet satisfying wine through the next decade.

FOOD PAIRINGS

This fine, racy wine is the perfect accompaniment to game, stewed dishes, red meats and cheeses.



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