



Southern Rhône

BRUNOLAFON
wine selection



Mas Saint Louis, Les Arpents des Contrebandiers, AOP Châteauneuf-du-Pape, Red

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

At the end of the 1900s, Jean-Louis Geniest grouped together the family vineyards to build up the Mas Saint Louis estate. The acquisition and renovation of the Maison Vigneronne in 1909 - in the Clos district of Châteauneuf-du-Pape, accelerated the development of the estate along with the first harvests. Louis, Jean-Louis' grandson, acquired new vineyards and Mas Saint Louis estate now covers about 30 hectares in a single block enabling for extreme consistency in the Geniest wines.

LOCATION

In the south of the appellation, in the typically named localities of "Crousroute" and "La Lionne", in the immediate vicinity of a former branch of the Rhône called the Bras des Armeniers, now a fishing reserve.

TERROIR

Mas Saint-Louis, built on a sandy mount gently sloping, drawn-out vineyards are planted in sandy soils, decalcified red clays and gravelly pebbles of various sizes, allowing for precise and textured wines of immense finesse.

WINEMAKING

Utilizing organic farming practices (although not certified), the grapes are hand-picked and sorted with traditional winemaking techniques, fermented and macerated for one month.

AGEING

Aged 12 months in half-muids and foudres (for half of the volume) and concrete vessels. Blended before bottling.

VARIETALS

Grenache noir 75%, Mourvèdre 10%, Syrah 10%, Cinsault 5%, 14,5 ABV

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Deep purple color, aromatic nose with typical red fruits notes combined with floral aromas (violet). Palate is full and complex with refined tannins, which structured the wine and give it a tense line. Long final, complex and balanced wine.

FOOD PAIRINGS

Meat in sauce, red meat, cheese, game, pigeon in sauce.

