



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Jacouton, Sortilege, AOC Saint-Joseph, Rouge

AOC Saint-Joseph, Vallée du Rhône, France



A legacy of passion continues as Jean-François Jacouton, grandson of a local winegrower, founded this five-hectare estate in Vion in 2010, now joined by his son. The steep, terraced vineyards demand meticulous handwork, as machines can't reach these granite-rich slopes. With breathtaking views of the Rhône Valley, the unique blend of sun, stone, and river produces wines rich in ripe fruit, vibrant minerality, and refreshing fragrance.

PRESENTATION

Sortilège is a red wine crafted to embody the richness of the Northern Rhône Valley. It is designed to be both approachable and enjoyable, capturing the essence of Syrah in its purest form. This wine is meant to be generous and easy to drink, pleasing both seasoned wine lovers and newcomers alike.

TERROIR

The vines are rooted in granitic soils, typical of the Northern Rhône Valley. These soils, coupled with the region's steep slopes, provide an ideal environment for Syrah to thrive, contributing to the wine's unique mineral undertones and structural depth. The vineyards, averaging around fifteen years of age, are situated on mechanized slopes, allowing for optimal sun exposure and drainage. The granitic terroir imparts a distinct minerality to the wine, while the varying altitudes and microclimates within the Saint-Joseph appellation contribute to its complexity and elegance.

WINEMAKING

Sortilège is crafted with meticulous care, beginning with manual harvesting to ensure that only the best grapes are selected. The grapes undergo 100% destemming before a maceration period of 16 to 18 days, during which daily punch-downs and pump-overs are performed to extract maximum color and flavor. The wine is then aged for 10 months, with 50% in oak barrels (used for three to six vintages) to add subtle oak influence, and the other 50% in stainless steel tanks to preserve the wine's freshness.

VARIETAL
Syrah 100%

Contains sulphites. Does not contain egg or egg products.



Bruno Lafon Selection

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



TASTING

This is a captivating red wine, deeply influenced by its granitic origins. It exhibits a striking rubypurple color, offering an enticing bouquet of earthy cherry and currant fruits, complemented by nuances of ground herbs, pepper, and a touch of savory meatiness. The palate reveals a harmonious blend of ripe fruit and medium-bodied richness, supported by a well-structured midpalate. Aged in a combination of tank and demi-muids, it showcases a perfect balance of minerality and spice, making it an ideal candidate for enjoyment over the next decade.

FOOD PAIRINGS

Sortilège pairs beautifully with a variety of hearty dishes. Ideal serving temperature is 16°C (61°F). Consider pairing it with roasted lamb racks, grilled ribeye steaks, or veal flank steak with caramelized shallots. The wine's robust structure and rich fruit profile make it a versatile companion for both grilled and slow-cooked meats.

