



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Mas Saint Louis, Tradition, AOP Châteauneuf-du-Pape, White

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.

### 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.

### AGEING

Aging in Burgundian barrels (20%), to merely support the full potential and development of the wine as opposed to defining it with oak, resulting in elegant, complex and expressive white that speak eloquently of its birthplace.

### VARIETALS

Grenache blanc 50%, Roussanne 50%

### SERVING

12°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

Half composed of Grenache Blanc (supplemented by Roussanne), this is a full-bodied but spry white that showcases pert lemon and grapefruit flavors, with accents of smoke, crushed mineral and dried thyme. Wisps of honey and caramel lend softness to the mid-palate and lead a long finish marked by a pleasant ring of bitters.

### FOOD PAIRINGS

This bottling is a food friendly white wine (serve at 12°C / 54°F) pairing best with seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, sea-bass, clams and mussels. Works its magic with a diverse array of cheeses, both hard and soft, and especially with dry got cheese.



### Bruno Lafon Selection

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