



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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