



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine Beau Mistral, Bastide Saint Martin, AOP Rasteau, Rouge

AOP 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.

TERROIR

Mixture of sandy, clayey garrigue soils with red soils and small pebbles.

IN THE VINEYARD

100% manual with sorting on the vine and in the cellar.

WINEMAKING

After de-stemming, the harvest is placed in vats, where temperatures are carefully controlled during the several-week fermentation. Gentle pumping over and punching down are carried out to preserve fruitiness and suppleness.

AGEING

100% in vat.

VARIETALS

Grenache noir 50%, Syrah 45%, Mourvèdre 5%

14,5 % VOL.

GM: No.

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

TASTING

A fine, elegant, fresh wine. Red fruits (cherry, crushed strawberry, raspberry) and spices.

FOOD PAIRINGS

Look for meats with lots of umami like beef short ribs, pork shoulder, barbeque, lamb, rabbit, pork sausage, and veal.

