



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Château le Devoy Martine, Via Secreta, AOC Lirac, Rouge

AOC Lirac, Vallée du Rhône, France



In a quiet part of the Rhône Valley appellation of Lirac, Véronique Lombardo of Château Le Devoy Martine crafts understated and complex wines on her 4th generation family owned domaine. With 40 hectares of land, Véronique strives to keep the character of vineyard in the bottle from her gravelly clay soils mixed with some limestone. Very few oak barrels are used in her wines.

PRESENTATION

Véronique, the owner and winemaker at le Devoy Martine, is a single-minded figure, whose obsession is translating the product of her immaculately farmed vineyards into the bottle with as little distortion as possible. That means fermenting each of the four grapes in this blend separately in concrete tanks for maximum purity, and then assembling the blend to best express the vintage, showing restraint and subtle layering of flavors that are good indicators of the vintage and the terroir.

LOCATION

Located just across the river from Châteauneuf-du-Pape.

TERROIR

Le Devoy Martine's soils are distinct in their increased proportion of clay and limestone, perfect for producing a wine with silky tannins and velvety texture. This makes their wines absolutely stellar for drinking young, while retaining the powerfully rich fruit that top appellations in the Southern Rhône are famous for.

WINEMAKING

Traditional vinification by type of grape variety in concrete vats.

VARIETALS

Mourvèdre 40%, Syrah 25%, Grenache noir 20%, Cinsault 15%

14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

TASTING

The vintage is dominated by Mourvèdre, the tricky-to-grow, dark-fruited secret weapon of the estate. It thrives in hot years like this, bringing a rich texture and distinct scents of wild scrubland to the blend. It's rounded out with equal parts of Grenache, the classic grape of the Southern Rhône; Syrah, which is full of dark plums and pepper; and Cinsault, which keeps the whole blend fresh and elegant.

FOOD PAIRINGS

Games, red meat, meat in sauce, cheese.



Bruno Lafon Selection

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