



# Rive droite, rive gauche

From both banks of the Rhône River

**BRUNOLAFON**  
wine selection

## Rive Droite, rive gauche, AOP Côtes-du-Rhône, Blanc AOP Côtes du Rhône, Vallée du Rhône, France

Romans brought the vines culture in the Rhône Valley two centuries ago; sailing up the river, they discovered on each riverbank sides a great diversity of soils and favorable conditions... The river itself has drawn hillsides and plains, bringing from the Alpes Mountains, silt and rounded pebbles.

### PRESENTATION

Since this time, men have cultivated the best soils to elaborate beautiful cuvées of Côtes-du-Rhône like this one, descended from a selection of terroirs sitting on both banks of the river, with great Grenache Blanc, juicy Bourboulenc, and crisp Clairette, full of charms, fruit and citrusy notes!

### TERROIR

From both banks, single vineyard and sandy soils, neighboring Châteauneuf-du-Pape

### WINEMAKING

Full destemming followed by a light skin maceration and gentle pressing. Cold static settling. Alcoholic fermentation at low temperature in lined concrete vats. The wine is protected from oxygen to preserve its aromatic potential. 5-months ageing on the fine lees. No oak treatment.

### VARIETALS

Grenache blanc 40%, Viognier 40%, Roussanne 20%

### SERVING

54F

### AGEING POTENTIAL

2 to 3 years

### TASTING

Northern exposure and sandy soils mixed with clay and limestone lend freshness to this unusually spry, light-footed expression of white CdR. A blend of Roussanne augmented by equal parts of Grenache Blanc and Viognier, it's intently mineral, with orange blossoms and citrus peel wafting from the glass. It's rich in mouthfeel but crisp white grapefruit and lemon flavors lend freshness to the palate. The finish lingers with hints of white peach and lime pith nuanced by subtle hints of spice and cashew. Silky on the palate, it finishes on lingering chalk notes.

### FOOD PAIRINGS

Turkey, ham and duck all have a sweetness to them that this wine loves. Slow cooked root vegetables, like turnips, carrots and squash, along with sweet potatoes have the same sweetness which brings out this wine's flavors. Chicken Satay, and cured meats are great as well.

