



Our winegrowers wines

Vinted by Bruno Lafon

BRUNOLAFON
wine selection



Clos d'Alzan, Rouge

AOP Côtes du Rhône Villages Signargues, Vallée du Rhône, France

Clos d'Alzan is a small project wine by Michel Collomb who is known for focusing on fruit-forward, elegant wines. Signargues is only produced from the southernmost appellation of the Rhône: this tier of CdR adheres to strict quality controls and only produces red wine. This wine is exclusively offered by Bruno Lafon.

PRESENTATION

Alzan is an amazing vineyard looking like some of the top sites of Châteauneuf-du-Pape with very large rolled stones and very old Grenache and Syrah vines. As a matter of fact, Clos d'Alzan lies right across the Rhône River. This intensely flavored, robust bottling is a product of this exceptional terroir. The consulting oenologist for Clos d'Alzan is none other than Xavier Vignon, one of France's best winemakers.

WINEMAKING

Handpicked and sorted. Traditional vinification in concrete tanks, using low temperature fermentation (below 20°C/ 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks. No oak treatment, no fining and very light filtration before bottling.

VARIETALS

Syrah 60%, Grenache noir 30%, Mourvèdre 10%

15 % VOL.

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

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Subtle, fruity yet elegant, this richly concentrated red blend offers luscious loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper nuanced by hints of earth and spice. The palate is rich and fleshy but anchored by taut acidity and ripe, mouth filling tannins. Although it drinks well now it should improve and hold further.

FOOD PAIRINGS

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REVIEWS AND AWARDS

"Clos d'Alzan is one of all time's best values and rated "everyday useful" because its ability to pair with multitude of dishes: red meats, roasted pork and poultry, as well as mixed salads and pastas or enjoyed simply as aperitif."

Atanas Nechkov, ABC Fine Wine & Spirits Wine Supervisor, ABC Fine Wine & Spirits (USA)



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

