





PONGE LES POL

Château Le Devoy Martine, AOP Lirac, Rouge

AOP 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. This wine is meant to reward immediate consumption by delivering the goods in the form of a light but complexe structure, enhanced by bright and gorgeously fruit-forward aromas.

TERROIR

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

AGEING

Once the blending is done, Veronique ages the wines in large concrete tanks, allowing a gentle amount of oxygen to soften the wine, while preserving the freshness and elegance that make it so delicious right now. The result is a bottle that's got all the power of the best Southern Rhône wines, with a seductive, drink-now personality.

VARIETALS

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

14,5 % VOL.

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

SERVING

T° of service: 16°C/61°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

The combination of intense fruit and seductive texture is on prime display in this wine. Aromas of plums, succulent blackberries, black pepper, and lilac lead the charge, drawing you in for a sip, where the big payoff awaits. On the palate, the reward is immediate: a punch of dark fruit, accented by hints of fennel, wild rosemary, and a velvety, mouth-coating finish.

FOOD PAIRINGS

Games, red meat.





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