



# Southern Rhône

BRUNOLAFON  
wine selection

## Domaine les Pères de l'Eglise, L'Esprit, Vin de France, Rouge

Vin de France, VSIG, France

Domaine des Pères de L'Église has a long history in the Southern Rhône Valley as the family has been involved in grape growing and wine making in the region dating back to 1884. Today, the property is owned by the Gradassi family. Brother Serge and Jean-Paul have earned reputation for making amazing wines by the name "Le Calice de Saint Pierre". When Jean-Paul passed away in 2014, daughter Laetitia (with wine education and experience in Australia and New Zealand) took over with her uncle Serge.

### LOCATION

Gissac to Saint Laurent des Arbres.

### WINEMAKING

Traditional vinification in stainless steel tanks, using low temperature fermentation (under 20°C / 68°F). Short after fermentation maceration in tanks for 2 to 4 weeks, before bottling.

### AGEING

100% stainless steel vat.

### VARIETALS

Grenache noir 60%, Cinsault 40%

### SERVING

T° of service: 16°C / 61°F.

### AGEING POTENTIAL

Enjoy all year long, 5 years

### TASTING

This wine shows delicious food-friendly levels of black fruits, acidity, and a fine balancing tannic structure: this is a straight hedonistic Grenache Noir. Brambles, black currants, and licorice all come together in this dense wine and the fruit preserves are spiked with spicy notes of garrigue, violet and faint pepper. The creamy mouthfeel is balanced by medium tannins and a long, supple finish.

### FOOD PAIRINGS

Grenache Noir as a wine & food pairing is often used with sea snails in garlic, better known as Escargot. It also works quite well in pairings with rich foods like stews, braised and roasted meat dishes, all types of beef, lamb, goat, beef, duck, chicken and pork

