



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Jacouton, Granit, IGP Collines Rhodaniennes, Blanc

IGP Collines Rhodaniennes, France



A legacy of passion continues as Jean-François Jacouton, grandson of a local winegrower, founded this five-hectare estate in Vion in 2010, now joined by his son. The steep, terraced vineyards demand meticulous handwork, as machines can't reach these granite-rich slopes. With breathtaking views of the Rhône Valley, the unique blend of sun, stone, and river produces wines rich in ripe fruit, vibrant minerality, and refreshing fragrance.

PRESENTATION

Granit is a wine made from the Viognier grape, capturing the freshness and aromatic richness of this emblematic variety. The name "Granit" refers to the mineral composition of the soil where the vines are grown, giving the wine a unique expression of minerality and finesse. This wine stands out for its balance between freshness and richness, with notes of exotic fruits and white flowers, making it an excellent representative of the Collines Rhodaniennes.

TERROIR

The vines are planted on granitic soils at an altitude of 400 meters. This terroir benefits from an ideal exposure, just above the Saint-Joseph appellation, allowing for slow and even ripening of the grapes. The granitic soil imparts a distinctive minerality and great aromatic purity to the wine. The climate is continental with Mediterranean influences, fostering excellent concentration of aromas while preserving the natural acidity of the grapes.

WINEMAKING

Viognier Granit is vinified with meticulous care to preserve the integrity of the fruit. After manual harvesting, the grapes are directly pressed in whole bunches. Alcoholic and malolactic fermentations occur partially in oak barrels (1/4) and in temperature-controlled stainless steel vats (3/4), on fine lees with regular stirring. This process gives the wine a silky texture and aromatic complexity while maintaining vibrant freshness. The wine is aged for 10 months, allowing it to develop a beautiful roundness

VARIETAL

Viognier 100%

Contains sulphites. Does not contain egg or egg products.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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



TASTING

Granit shows a bright, crystalline robe. The nose is rich and expressive, blending aromas of jasmine flowers, mango, and apricot jam. On the palate, the wine reveals intense freshness, supported by flavors of apricot, exotic fruits, and subtle toasted notes. The finish is long and elegant, marked by hints of white fruits and minerality.

FOOD PAIRINGS

This Viognier is an excellent companion for an aperitif (not too chilled), but it also pairs perfectly with foie gras, veal blanquette, or aged cheeses. It is ideally served at a temperature of 12°C to reveal all its aromatic nuances and delicate structure.

