



Northern Rhône

BRUNOLAFON
wine selection



Northern Rhône, Domaine Jacouton, A Deux Pas, IGP Ardèche, Rouge

IGP Ardèche, 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

"A Deux Pas" is a 100% Syrah cuvée produced in Ardèche, near the Saint-Joseph appellation. This wine is known for its convivial character, crafted as a "wine for friends," simple and accessible, yet reflecting the typicity of the Ardèche terroir. The name "A Deux Pas" suggests both the geographical and stylistic proximity to the neighboring prestigious appellation, as well as the idea of an approachable wine, perfect for any occasion.

TERROIR

The terroir of "A Deux Pas" is primarily granitic, typical of the soils in the Ardèche region. The 35-year-old vines are situated on south-facing slopes, benefiting from optimal sunlight and the influence of Rhône winds. This combination of granite, sun, and minerality gives the wine a characteristic freshness and intensity. The granitic soil plays a crucial role in the wine's minerality, while the altitude and microclimate contribute to its freshness and balanced acidity.

WINEMAKING

"A Deux Pas" is vinified using traditional methods. The grapes are hand-harvested, then destemmed before fermentation. Fermentation occurs in stainless steel tanks, preserving the purity of the aromas. The wine is then aged for 10 months, with half of it maturing in French oak barrels (previously used for three to six wines) and the other half in wooden tronconic vats. This process provides a subtle balance between intense fruitiness and refined woody notes.

VARIETAL
Syrah 100%

Contains sulphites. Does not contain egg or egg products.



Bruno Lafon Selection

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



TASTING

It displays a vibrant ruby red color with violet reflections. The nose reveals aromas of ripe black fruits, such as blackberry and plum, combined with spicy notes of black pepper and smoke. On the palate, the wine is rich and full-bodied, with a well-structured tannic profile balanced by refreshing acidity. Flavors of red fruits and pepper persist, leading to a harmonious and slightly spicy finish.

FOOD PAIRINGS

This wine pairs perfectly with simple, convivial dishes. It is ideal with grilled meats, especially red meats like beef or lamb, as well as spicy dishes. Serve it at 16°C/61°F to fully appreciate its aromas. It can also be enjoyed as an aperitif with charcuterie or aged cheeses, or with rustic dishes like a mushroom omelet or a casual barbecue with friends.

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