



Southern Rhône

BRUNOLAFON
wine selection



Domaine Montmartel, Sans Soufre, AOP Côtes-du-Rhône, Red

AOP Côtes-du-Rhône,

The adventure began in 1919, when, on their return from the war, Raoul Couston and his father decided to turn the family broom making workshop into a winemaking cellar. Today the torch is taken over by Lionel and Damien, the 5th generation. All the parcels are worked according to the rules of organic farming for the past 30 years. Their aim is to preserve the authenticity and singularity of this terroir in order to express its full potential. Soil life and biodiversity is promoted. The vine lives in harm

PRESENTATION

The family owned vineyards lie in beautiful hilly countryside and are cultivated organically with no artificial fertilisers, pesticides or herbicides. The wine has been made without any animal based products and has been produced with minimal treatment. The result is a wonderful, natural wine which may form a deposit over time.

TERROIR

With a hillside vineyard location, along with chalky-clayey soils, this growing area is ideally suited for growing ripe fruit.

WINEMAKING

The best plots from the Visan and Tulette villages are selected for this blend. The grapes are destemmed and gently crushed. During the fermentation period, temperatures are controlled between 64°F and 82° C.

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

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

SERVING

16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Intense red. Fruity aromas of ripe black cherries and red fruits. A natural bottling that shows its freshness on the palate with subtle mineral notes and ripe tannins.

FOOD PAIRINGS

Lamb with mint, grilled meat, beef.

