



Southern Rhône

BRUNOLAFON
wine selection



Domaine La Fourmone, Le Poète, AOP Vacqueyras, Red

AOP Vacqueyras, Vallée du Rhône, France

PRESENTATION

Domaine La Fourmone is a family story dating back to 1765. The estate was taken over by the Combe family in 1910. Located in the Dentelles de Montmirail, Marie-Thérèse Combe, 4th generation, and her children, Albin and Florentine, 5th generation, craft terroir-driven and authentic wines in the Vacqueyras and Gigondas Crus. The name "Fourmone" comes from Fromentum (wheat), once grown on the land before the family switched to viticulture, better suited to the region's climate. The wheat on the label remains their emblem as a nod to their origins. Committed to preserving biodiversity and reducing their environmental impact, Domaine La Fourmone has been certified organic since 2019.

LOCATION

Cône de la Font des Papes

TERROIR

Light beige sandy-clay silts with small limestone fragments and a well-developed root profile to a depth of two meters.

IN THE VINEYARD

30 years old vines on average.

WINEMAKING

Macerated 3 weeks in steel vats.

AGEING

Aged in concrete vats, rested in bottles for at least 6 months.

VARIETALS

Grenache noir 50%, Syrah 50%

14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..



SERVING

16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Perfumed black cherry and raspberry are shaded by darker tones of underbrush, wild mint, leather and granite in this full-bodied but vibrantly balanced red. A blend of Grenache and Syrah sourced from clay and sandy soils, it's fruity but cut by a mineral edge too. It's a potent, full-bodied wine but finessed on its feet. Silky tannins and a luscious mouthfeel linger nicely.



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.



FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

REVIEWS AND AWARDS

JEB DUNNUCK 2021: 90/100
Jeb Dunnuck

