



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Jacouton, Tentation, IGP Ardèche, Blanc

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

"Tentation" is an exquisite white wine that irresistibly invites you to explore its elegant and complex bouquet. Crafted from a harmonious blend of Marsanne and Chasselas, this wine offers a sophisticated aromatic profile, where delicate floral notes of honeysuckle intertwine with bright citrus and subtle herbs. On the palate, it captivates with a vibrant freshness, complemented by a silky, slightly creamy texture. The Chasselas gently tempers the bold character of Marsanne, creating a beautifully balanced and refined experience.

TERROIR

This wine originates from the vineyards of the Ardèche region, rooted in granite and alluvial soils that are characteristic of this terroir. These mineral-rich soils bestow the wine with a pronounced minerality and a well-balanced freshness. The Mediterranean climate, marked by hot, dry summers and mild winters, favors the optimal ripening of the grapes. Although the vines are planted in plains, they benefit from a distinct microclimate where cool nights and temperate conditions, shaped by the rolling and windy landscape, preserve the grapes' balance and allow them to reach peak ripeness.

WINEMAKING

The grapes are whole-cluster pressed, allowing for the extraction of a pure and aromatic juice. Both alcoholic and malolactic fermentations take place partially in barrels and temperature-controlled tanks, followed by aging on the lees for 10 months. A light bâtonnage (lees stirring) is performed to enhance the wine's texture while maintaining its freshness. This method results in a wine that is both rich in aromas and elegantly refined.

VARIETALS

Marsanne 75%, Chasselas 25%

Contains sulphites. Does not contain egg or egg products.



Bruno Lafon Selection

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TASTING

This one presents a delicate nose, dominated by aromas of white flowers, lemon, and fine herbs.

On the palate, the wine is lively and fresh, with a silky, slightly creamy texture. Flavors of whitefleshed fruits blend with a hint of minerality, providing a long and satisfying finish. The wine is distinguished by its perfect balance of freshness, aromatic complexity, and roundness.

FOOD PAIRINGS

"Tentation" pairs beautifully with seafood, shellfish, or fish-based dishes such as grilled sea bass. It also complements fresh goat cheeses wonderfully. Serve it at an ideal temperature of 12°C to fully appreciate its aromatic palette and freshness.



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