



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine Jacouton, Chemin de Sainte-Epine, AOC Saint-Joseph, Rouge

AOC Saint-Joseph, Vallée du Rhône, 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

Sainte Epine is a powerful and expressive wine that epitomizes its origin with remarkable depth and complexity. This wine exemplifies the Saint-Joseph appellation, delivering a structured and intricate profile that highlights the elegance of Syrah. Its deep red color and refined aromatic bouquet make's it an engaging choice. The balance between intensity and elegance in this cuvée reflects the careful attention to detail in its production, ensuring that it is both approachable when young and capable of aging gracefully.

### TERROIR

The terroir of Sainte Epine is distinguished by its granitic soils, contributing to the wine's characteristic minerality and structure. The vines, around 20 years old, are situated on the crest of a historic site in Saint-Jean-de-Muzols, an area known for its unique microclimate. The combination of granitic soil and elevation provides optimal ripening conditions for the Syrah grapes, resulting in a wine rich in flavor and complexity. The meticulous cultivation practices ensure that the terroir's natural characteristics are fully expressed.

### WINEMAKING

Hand-harvested grapes are used to ensure only the highest quality fruit. Vinification includes 30% whole cluster fermentation and a 24-day maceration with daily punch-downs and pump-overs, along with two délestages, enhancing color, flavor, and tannin extraction. The wine is aged entirely in oak barrels, with 25% new oak, for 16 months before being bottled after tangential filtration, ensuring clarity and stability.

**VARIETAL**  
Syrah 100%

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



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## TASTING

Chemin de Sainte Epine is a remarkable expression, earning high praise from wine critics for its elegance and finesse. Its aromatic profile is a captivating blend of black raspberries, mulberries, violets, ground pepper, and subtle spices. On the palate, it reveals a medium-bodied texture with refined tannins and impeccable balance, showcasing the sophisticated craftsmanship behind this wine.

## FOOD PAIRINGS

It pairs perfectly with rich and hearty dishes that match its intense flavor profile. Ideal pairings include game meats like venison stew or roasted wild boar, as well as grilled beef. Rich cheeses such as Roquefort also enhance the wine's depth and complexity. Serve at 16°C/61°F to allow the full development of its aromas and flavors.



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