



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Domaine des Escaravailles, La Ponce, AOC Côtes du Rhône, Blanc

AOC Côtes du Rhône, Vallée du Rhône, France



Family estate owned by the Ferran family for 4 generations, founded in 1953 by Jean-Louis Ferran and managed since 1999 by his grandson Gilles, and joined by Gilles's daughter Madeline in 2018. The estate owes its name to the Occitan word "escaravay", which means "beetle", nickname that dates back to the 17th century. Vineyard in appellation Rasteau and Cairanne. The estate is mainly composed of old vines, that naturally produces a low yield. Next step : organic certification!

### PRESENTATION

Gourmand and mineral white wine.

### TERROIR

A blend of small plots of land with clay-limestone soils, bordering the estate in Rasteau. Places called "La Ponce" and "Combe de l'Eoune", located at an altitude of 320m.

### WINEMAKING

Manual harvest with grape sorting in the vineyard, early in the morning to take advantage of the night freshness. Total de-stemming and soft pressing. Cold settling and low temperature fermentation in stainless steel tanks (16-18°C).

### VARIETALS

Marsanne 40%, Roussanne 40%, Clairette 10%, Grenache blanc 10%

### SERVING

12°C/54°F

### TASTING

Pale gold color. A nose on white flesh fruits and citrus fruits. The mouth is fresh, mineral and crisp with juicy white peach and pear. A pleasant and refreshing white wine.

### FOOD PAIRINGS

Fresh ewe's milk cheese with melon and fennel jelly - Californian salad - Snacked scallops with lime juice - Shellfish - Peach and rosemary clafoutis

