



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine des Escaravailles, Argilla ad Argillam, AOC Rasteau, Rouge

AOC Rasteau, 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

The Amphora wine.

### LOCATION

These parcels, located at an altitude of 340 meters and facing south, have the particularity of bringing freshness and optimal maturity to the wine.

### TERROIR

This wine comes from the "Sambiches" area, with soils composed of red clay and limestone.

### WINEMAKING

Manual harvesting. Total de-stemming then fermentation in concrete vats, each grape variety is worked separately. Vatting time of 28 to 35 days with daily punching of the cap and pumping over.

### AGEING

The wines are aged in 600 and 400 L amphorae for 9 months.

### VARIETALS

Grenache noir 60%, Syrah 40%

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Purple red color. Subtle and graphite nose, on wild blackberry and star anise. The mouth is ample and mineral in which we discover an explosion of wild fruits associated with notes of rosemary and a certain salinity.

### FOOD PAIRINGS

Creamy polenta and winter vegetables - Quail stuffed with morels - Milk-fed lamb with herbs from the garrigue - Epoisse - Dark chocolate cake with red wine-glazed pear

