



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine Beau Mistral, Bastide Saint Martin, AOP Rasteau, Rouge

AOP Rasteau, Vallée du Rhône, France

Located at the foot of the village of Rasteau, Domaine Beau Mistral comprised 28 hectares (about 70 acres), and with the experience of several generations of winemaking under his belt, Jean-Marc Brun took the leap and started making wine in 1999. Extending over most of the village's land, the vineyard is largely composed of old-vine plots - some of which average 90 years old, and deeply rooted in sloping banks.

### PRESENTATION

Jean-Marc deliberately stresses his vines to force the vines' root systems deep into the ground in order to extract the rich minerals found within, a technique which allows for greater terroir expression. In order to maximize quality, harvests are done manually and table sorting is performed. Jean-Marc, always eager to try new things, attempts to combine new techniques with his own savoir-faire, all the while trying to stay true to tradition.

### TERROIR

Very stony clay-limestone.

### IN THE VINEYARD

100% manual with sorting on the vine and in the cellar.  
38 hl/ha

### WINEMAKING

The grapes are destemmed, then placed in vats where temperatures are monitored during fermentation. Juices are pumped over gently every day to preserve their fruity character.

### AGEING

100% in vat.

### VARIETALS

Grenache noir 50%, Syrah 45%, Mourvèdre 5%

### 14,5 % VOL.

GM: No.

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

### SERVING

16°C / 61°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

It's rich but not heavy in mouthfeel. Layers of thyme and wild mint as well as firm, persistent tannins lend nuance in this this satisfying wine. It's ready to drink now but will happily benefit from a bit of cellaring.

### FOOD PAIRINGS

This wine goes well with charcuterie, savory tarts, cold meats, white meats and certain cheeses.

