



Northern Rhône

BRUNOLAFON
wine selection



Northern Rhône, Domaine du Murinais, Cuvée Marine, AOC Crozes-Hermitage, Blanc

AOC Crozes-Hermitage, Vallée du Rhône, France

A story of passion and patience for this family estate of 18 hectares of vines in the Croze Hermitage appellation: Luc and Catherine Tardy, have been working at Domaine du Murinais since 1998, with a history dating back to 1768. Working organically, the soils are ploughed, ridged and hoe-worked by hand. This is the work of a goldsmith for Luc Tardy, who "likes his wines to breathe the place where they were born, to express what he feels in the middle of his vines, inside his cellar".

PRESENTATION

Marine is the daughter of Luc and Catherine Tardy.

TERROIR

Deep, very stony soils, acidic sandy-loam on the surface, then red sandy-clay.

The vines are cultivated and worked naturally.

The soil is ploughed during the winter, and the vines are stubbed, started and hoed during the summer.

Vine diseases are managed by controlling vine vigor and using prophylactic methods. Phytosanitary treatment is used only when necessary, always giving priority to natural inputs.

IN THE VINEYARD

No chemicals.

Marsanne planted in 1981, Roussanne planted in 2001.

WINEMAKING

Manual harvest, selective sorting in the vineyard then in the cellar on a sorting table.

Search for optimum ripening. Direct soft pressing.

Wild yeasts fermentation.

Fermentation in stainless steel tanks.

AGEING

6 months ageing in concrete eggs, on fine lees, no malolactic fermentation.

Bottled with no fining agent, slight filtration.

VARIETALS

Roussanne 50%, Marsanne 50%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Fresh, full-bodied and well-balanced. Notes of white-fleshed fruit, citrus and almonds.

FOOD PAIRINGS

Fish, white meats, seafood.

