



# Southern Rhône

BRUNOLAFON  
wine selection

## Domaine la Roubine, AOP Vacqueyras, Red

AOP Vacqueyras, Vallée du Rhône, France



The estate is located in Gigondas, in the south of the Rhône Valley, at the foot of the “Dentelles de Montmirail” massif. The lands are located partly on the main plateau on the left bank of the Ouvèze, and for the AOC Gigondas at the foot of the Dentelles, on hillsides, at an altitude of 300m; these vines require more rigor and attention but they also bring finesse and concentration to the wines. The land is clayey-limestone, partly made up of Dentelles scree.

### PRESENTATION

The estate remains small. Including the family lands and those which the couple has in rent, it brings together 15.5 hectares of vines on several appellations: Gigondas (5 ha), Vacqueyras (5 ha), Séguret (0.5 ha) and Sablet (5 ha).

### LOCATION

Vineyard exposure: West.

### TERROIR

Clay-limestone.

### IN THE VINEYARD

Surface area: 5 hectares. Average production: 150 hl

Average age of vines: 45 years. Cultivation method: Full tillage. No synthetic products used for treatments.

### WINEMAKING

Type of vat: Concrete vat. No cold maceration. Native yeast only. Maximum temperature: 33°C. Daily pumping-over, punching of the cap and delestage as required. Average maceration 45 days.

### AGEING

Aged 50% in concrete vats and 50% in demi-muid for 14 months. Malolactic fermentation takes place in wood and vats. Monthly stirring of the lees

### VARIETALS

Grenache noir 70%, Mourvèdre 15%, Syrah 15%

### 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

Hints of sun-scorched garrigue and smoke lend nuance to red-cherry and boysenberry flavors. It's full bodied but fresh on its feet, balancing luscious fruit against a lift of acidity and bristling minerality. The finish is long, gripped by fine, persistent tannins and touches of tea leaf and leather.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Meat in sauce, grilled meat, chicken, game, pigeon.



### **Bruno Lafon Selection**

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