



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Domaine Durieu, Pont de Pierres, AOP Côtes-du-Rhône, Rouge

AOP Côtes-du-Rhône,



Domaine Durieu began in the 70s with Paul Durieu as the driving force in the family. The vineyard, in its current state, is relatively young, but the family vineyard has been part of the property for a very long time. The family Avril, which is the family name on the mother's side, came namely to Châteauneuf-du-Pape already in the 1500s and some vines that are still used today are from before the 1st World War.

### PRESENTATION

In recent years the winery has gained a solid reputation for both its Châteauneuf-du-Pape, but also for the other well-made Côtes-du-Rhône and especillay Plan de Dieu (Cru of CdR Villageswines). Today, brothers Vincent & François preside at the destiny of the family holdings and are comitted to to modernise, innovate and move up the value chain : the winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides.

### TERROIR

12 Hectares  
Clay soil

### WINEMAKING

1 remontage per day,  
20 days of maceration.

### AGEING

Aged in concrete vats for 9 months and fine filtration before bottling.

### VARIETALS

Carignan 50%, Grenache noir 20%, Syrah 15%,  
Mourvèdre 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 years

### TASTING

On the nose, black fruits take pride of place: blackberries, black cherries black cherries, blackcurrants, followed by fresh licorice garrigues and a farandole of Provençal herbs with rosemary, savory, oregano, thyme and sage.

The palate is generous and suave, and the aromatic persistence for a wine in this category. The tannins coat the opulent mid-palate, confirming the which confirms the olfactory diagnosis with flavors of black fruit marmalade. On the finish, a few noble bitters and reveal fine notes of zan (black licorice).

### FOOD PAIRINGS

The ideal companion to a fine rib-eye steak with red wine jus or a rib-eye steak with herb sauce, or a selection of fine charcuterie, a mironton beef.



### Bruno Lafon Selection

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REVIEWS AND AWARDS

**JEB DUNNUCK** 2019: 89/100  
Jeb Dunnuck



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