



Southern Rhône

BRUNOLAFON
wine selection

Domaine Beau Mistral, Elégance, AOP Côtes-du-Rhône Villages, White

AOC Côtes du Rhône Villages, 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

Clay-limestone with the presence of blue marine marl, sandy marl and saffron, covered with rolled pebbles providing balance and aromatic richness.

WINEMAKING

Cold skin fermentation of the entire cuvée. Once the juice has been pressed, free-run juice and press juice are separated. After settling the free-run juice, the wine is placed in vats and fermented for one month at low temperature. The press juice (25%) is put into barrels for a long fermentation, with stirring of the lees. Blending takes place after 6 to 8 months.

AGEING

75% in vats, 25% in barrels.

VARIETALS

Viognier 50%, Marsanne 20%, Rousanne 20%, Clairette 5%, Grenache Noir Blanc 5%

14,5 % VOL.

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

SERVING

12°C / 54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Perfumed notes of violet and grapefruit are peppered by subtle kisses of clove and vanilla in this exuberant Viognier-based blend. It's an ample, concentrated wine with thirst-quenching citrus and apple flavors.

FOOD PAIRINGS

This wine is the perfect accompaniment to fish, grilled or in sauce, hot starters (puff pastry, savoury tarts, quiche...), white meats and certain cheeses (Roquefort, goat's cheese, Comté...).



Bruno Lafon Selection

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