Southern Rhône

BRUNOLAFON



Southern Rhône, Same River Twice, Red, Vin de France, Rouge

Vin de France, VSIG, France

Same River Twice Wines was created by James, a wine agent and former importer in Tokyo, in partnership with Laurent, a local vigneron whose family has farmed the area for over 300 years, to make a style of wine for people who love the aromatic richness of our terroir but seek wines with a lighter touch.

Laurent farms the vines and they make the wines together. Their shared obsessions are healthy soil, healthy grapes and blends that show terroir, or provenance, in its truest form. They've worked together s

PRESENTATION

Same River Twice Vin de France Rouge is a red wine from the beautiful, historic wine region of the Ventoux, near Gigondas and Vacqueyras. It's a landscape of hills and mountain, wild Provençal herbs that perfume the air, pine woods, lavender, olive trees, vines, and beautiful light. The dry, sunny Mediterranean climate is perfect for growing grapes.

LOCATION

Near Caromb towards Beaumes-de-Venise.

TERROIR

From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude.

IN THE VINEYARD

Vine Age 40 to 50 years Yield 35 hl/ha Viticulture Sustainable, organic after flowering Climate Mediterranean Harvest By hand in mid-September

WINEMAKING

De-stemmed. Fermented using natural yeasts in steel tank. 24-hour cold pre-ferment soak followed by occasional remontage to gently extract soft tannins and ripe aromatic fruit flavours. Temperatures

AGEING

Ageing 18 months in concrete tank. SO2 Total 50 mg/L.

VARIETALS

Grenache noir 80%, Syrah 20%

13 % VOL. GM: NO

not contain milk or milk-based products.

SERVING 16°C/61°F



Bruno Lafon Selection

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AGEING POTENTIAL

5 to 10 years

TASTING

It captures the aromatic richness and balancing freshness of the terroir and is made with a light touch. Grenache provides the flesh, the strawberry and raspberry fruit and a dash of herbes de

Provence, while Syrah provides the cool, mineral notes of blackberry and cassis. It's bone dry, medium-bodied, with bright, juicy acidity and gentle tannins. Clean and persistent, it has youthful energy.

FOOD PAIRINGS

Red meat, poultry, veal, risotto.



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