



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Xavier Vignon, Almutia Clair-Obscur, AOP Châteauneuf-du-Pape, Blanc

AOP Châteauneuf-du-Pape, Vallée du Rhône, France

Xavier Vignon is one of the top consultant winemakers in the south of France. He used to be a master Champagne blender (so he knows a thing or two about constructing wines) but now lives in the Rhône Valley from where he visits around 300 estates to advise them on viticulture and vinification. At the end of each year, as he hands over his bill, he offers some of his employers to exchange it for barrels to make his own blends - well, that's more or less how it works!

PRESENTATION

Worn in the Middle Ages, the aumusse was a purple cap that served as a cloak for ecclesiastics who used it to hide their whiteness, like black grapes that hide their white juice. In Latin, this pilgrim's cloak is called Almutia, a blend of black and white grapes, in chiaroscuro. Almutia is the essence of vivacity, expressed through the pulp of mainly black grape varieties. The multi-millimeter approach has been favored to bring complexity to the wine.

TERROIR

The vines come mainly from the limestone soils of the western part of the appellation, giving them freshness and a nice acidity.

WINEMAKING

Early harvest (mid-August).

Grapes are destemmed and crushed, fermented and aged in stainless steel tanks.

VARIETALS

Grenache noir 40%, Mourvèdre 25%, Roussanne 10%, Grenache gris 10%, Grenache blanc 10%, Syrah 5%

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

AGEING POTENTIAL

2 to 3 years

TASTING

Light yellow color, apple and pear notes on the nose, rich mouth with citrus notes.

FOOD PAIRINGS

Risotto with scallops, rich cheese with truffles, cod, lobster.

