



BRUNO LAFON

wine selection

Bruno Lafon, French Wines From Bruno Lafon, Font de Joubert, AOC Châteauneuf-du-Pape, Rouge

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

Built on a sandy mound the Font de Joubert lieu-dit and vineyards invite you to take things easy, as you stroll from one little square to the next via winding lanes and curious water springs. Its gently sloping, drawn-out vineyards are planted in sandy soils, decalcified red clays and gravelly pebbles of various sizes. This is where Caroline Charrier and her brother produce this comforting red wine.

PRESENTATION

This 99% Grenache cuvée displays charming and complex aromas of garrigue, ripe cherries and raspberries.

TERROIR

Courthézon, sandy and red clay soils

IN THE VINEYARD

Sustainable

WINEMAKING

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

VARIETALS

Grenache blanc 99%, Mourvèdre 1%

SERVING

61F

AGEING POTENTIAL

5 years

TASTING

This 99% Grenache cuvée displays charming and complex aromas of garrigue, ripe cherries and raspberries. It's lush and creamy in texture despite being vinified and aged in concrete; the tannins are soft, giving it a lush, creamy mouthfeel and a delicate finish that still retains a sense of power. Drink now or cellar for many more years.

FOOD PAIRINGS

Grenache is a quintessential for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

