



# Bruno Lafon, French Wines From Bruno Lafon, Font de Joubert, AOC Côtes du Rhône, Rouge

AOC Côtes du Rhône, 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**

Alluring notes of raspberry preserve, violet and pronounced notes of dried thyme and rosemary accent this sun-drenched

#### **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 noir 70%, Cinsault 20%, Syrah 10%

#### **SERVING**

61F

# AGEING POTENTIAL

2 to 3 years

#### **TASTING**

Alluring notes of raspberry preserve, violet and pronounced notes of dried thyme and rosemary accent this sun-drenched Grenache blend. Baked black-cherry and grape-jelly flavors are hedonistic and dense. Supple, silky texture is contrasted by pleasantly ripe gripping tannins and lingering notes of earth and spice on the finish

## **FOOD PAIRINGS**

Syrah & Grenache is a quintessential red blend calling 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.

