



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.

