



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Vendome, Les Coulares, AOC Crozes-Hermitage, Rouge

AOC Crozes-Hermitage, Vallée du Rhône, France



For many of the apricots growers in the Northern Rhône Valley, growing apricots is more than a job, it's a way of life. Most of the orchards have been in families for generations – being passed down over the years along with pride and respect for the land. In 2010, Romain Roudier, managing the family's farming operation, decided to expand in viticulture. With vineyards in production in 2020, Romain built a cellar from scratch and thus rebranded and started doing business as Domaine Vendome.

PRESENTATION

Based in Larnage near Tain l'Hermitage, Domaine Vendome is moving towards an ecological approach. It has been certified organic since the 2021 vintage, and is moving towards an environmental approach, using a minimum of inputs to maximise the soil's biodiversity.

LOCATION

Les Coulares (Larnage) & Les Châssis Est (Mercuriol)

TERROIR

Clay-limestone with rolled pebbles and Loess.

IN THE VINEYARD

Mechanical harvesting with sorting at reception

WINEMAKING

Handpicked and sorted in the vineyards, fully destemmed and transferred to concrete vessels for a cold 5-day maceration prior to yeast inoculation and a 4-week fermentation at strictly controlled temps.

AGEING

Aged in raw concrete vats for 10 months

VARIETAL

Syrah 100%

14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No.



SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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



TASTING

Bold layers of blueberry and cassis preserves coat the palate of this rich, ruddy Syrah. Soft in tannins and intensely ripe, it's a plummy red balanced a sharp frame of acidity and delicate hints of cacao nibs and rose petal. Vinified using fully destemmed fruit it has a finish marked by easing, feathery tannins.

FOOD PAIRINGS

Perfect with meats such as filet mignon, truffles, meats in sauce and cheese.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

