



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Château Bois d'Arlène, 100% Cinsault, Vin de France, Rouge

Vin de France, VSIG, France



Château Bois d'Arlène is an ambitious project on two fronts: Norge and Arlène, an epicurean couple from Seattle who fell in love with the region, and Philippe and Elizabeth (from Château La Ligière), who are the latest of five generations of winemakers on the lands of Vacqueyras and Beaufort-de-Venise. Friends for nearly 20 years, they wish to develop an ambitious project together, to enhance this magnificent place and produce remarkable wines.

PRESENTATION

Elegance and sobriety. The 13th century sheepfold has regained its Provençal patina and the adjoining cottage looks like something out of a postcard. On the cellar side, the technology and the Italian design are of the most beautiful effect. Built according to the Toyota system (analyze, design hierarchically by eliminating the superfluous), it is shaped like an arena. Above, the cellar, reception room, lounge and restaurant space in the making are integrated into the heart of the vineyard.

LOCATION

The vines average 10 years of age and are tended naturally without weed killers or pesticides, producing a wine shaped by its distinctive terroir. Although this vineyard is with the Vacqueyras designated area, Norge has "declassified" it to allow the production of a wine labelled as a straight Cinsault.

TERROIR

In the heart of the Vacqueyras scrublands, rooted in steep terrasses composed of alluvial pebbles.

IN THE VINEYARD

Harvested by hand, in crates, to avoid crushing the berries and thus oxidation.

WINEMAKING

The harvest is completely destemmed, then vatted by gravity.

The vinification is fairly short in order to preserve the expression of the natural fruit, a pure juice. Short maceration of 8 days in concrete vats. No sulphite is added.

VARIETAL

Cinsault 100%

10.5 % VOL.

GM: No

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

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TASTING

Juicy dark plum, cherry and boysenberry are upfront on the nose, with additional seductive hints of purple violet and soft herbs. The palate is plush and fruit-forward, with ample acidity and medium tannins that lend pleasant structure. Accents of sweet spice grace the finish.

FOOD PAIRINGS

You can pair it with escargot, stew, hot smoked salmon filets, braised and roasted meat dishes, Moroccan lamb, grilled vegetables, Thai curry, samosas, fried dough, pizza, fresh fruit, Gruyere cheese and many other dishes.

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