



Southern Rhône

BRUNOLAFON
wine selection



Domaine Beau Mistral, Vieilles Vignes, AOP Rasteau, Red

AOP Rasteau, Vallée du Rhône, France

Located at the foot of the village of Rasteau, Domaine Beau Mistral comprised 28 hectares (about 70 acres), and with the experience of several generations of winemaking under his belt, Jean-Marc Brun took the leap and started making wine in 1999. Extending over most of the village's land, the vineyard is largely composed of old-vine plots - some of which average 90 years old, and deeply rooted in sloping banks. Deliberate vine stress forces the vines' root systems deep into the ground in order to extract

PRESENTATION

In order to maximize quality, harvests are done manually and table sorting is performed. Jean-Marc, always eager to try new things, attempts to combine new techniques with his own savoir-faire, all the while trying to stay true to tradition: he recently invested in 2 terra-cotta doliums!

LOCATION

Rasteau.

TERROIR

Stony colluvium on the hillsides with the presence of blue marine marl, covered with rolled pebbles bringing balance and aromatic richness.

IN THE VINEYARD

100% manual with sorting on the vine and in the cellar.
25 hl/ha

WINEMAKING

After de-stemming, the harvest is placed in vats, where temperatures are carefully monitored during the several-week fermentation. Reassemblies are carried out with a turbo-pigeur and manual punching of the cap. Micro-oxygenation may be used to give the tannins a patina. Ageing in barrel and vat allows the wines to continue rounding out their tannins.

AGEING

90% in vats, between 5 and 10% in barrels.

VARIETALS

Grenache noir 60%, Mourvèdre 30%, Syrah 10%

14,5 % VOL.

GM: No.

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

SERVING

T° of service: 16°C / 61°F

AGEING POTENTIAL

5 to 10 years



TASTING

Pristine blackberry and plum flavors are forward yet elegantly restrained in this easy-drinking GSM. It's approachable and primary in nature and hints of garrigue, black olive and cocoa add nuance to the ample black cherry fruit, while the finish of this juicy wine shows enough grip and fruitiness to reward immediate consumption.

FOOD PAIRINGS

This wine begs for rich foods to absorb the firm tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, BBQ, lamb, rabbit, pork sausage, and veal. Vegetarians should look towards lentils, wild rice and shiitake/portabello mushrooms for their flavor base to create a dish.

REVIEWS AND AWARDS

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