



# Northern Rhône

BRUNOLAFON  
wine selection



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION

## Northern Rhône, Domaine Luyton-Fleury, La source, AOC Saint-Péray, Blanc

AOC Saint-Péray, Vallée du Rhône, France

Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

### PRESENTATION

The climate here in the south boundary of the appellation, is continental with Mediterranean influences. Warm days and cool nights during the growing season help the grapes ripen slowly, preserving acidity, and developing complex flavors. From a single vineyard planted on well-draining granitic, pebbly and red sand soils allowing the vines to develop deep root systems, contributing to the wine's minerality and elegant structure.

### LOCATION

Lieux dit : les faures et rabatte.

### TERROIR

granite soil.

### IN THE VINEYARD

The plots are located on a granite bedrock to the south of the Saint Péray commune.

### WINEMAKING

Stainless steel vat temperature-controlled.

### AGEING

Matured in oak barrel for 3 wines, during 9 months.

### VARIETALS

Marsanne 50%, Roussanne 50%

### 13 % 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

Enjoy all year long, 5 to 10 years



### Bruno Lafon Selection

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



## TASTING

Hints of violet and a touch of fur blend seamlessly with vibrant blackberry and cassis notes, creating a beautifully nuanced Syrah. The wine boasts a moderate, well-rounded body, bursting with lively, sun-kissed berry flavors. Delicately integrated tannins and a lingering crushed stone finish contribute to its fresh and balanced character.

## FOOD PAIRINGS

Red meat, rabbit, game dishes, cheese.

## REVIEWS AND AWARDS

**JEB DUNNUCK** 92/100

"Lightly colored, the 2021 Saint-Péray La Source is terrific and has a pure, clean, juicy style in its tart peach and tangerine-like fruit as well as a touch of salty minerality on the palate. This medium-bodied, elegant, balanced white is perfect for enjoying over the coming 2-4 years. I wouldn't be surprised to see it keep longer, but I see no need to hold off."

**Jeb Dunnuck**

