



Southern Rhône

BRUNOLAFON
wine selection



Vindemio, Caeli, AOP Ventoux, Red

AOP Ventoux, Vallée du Rhône, France

Vindemio's vineyard was founded on the precepts of its terroir and environment, in islands, in order to protect the ecosystem and the complex balance. The fauna and flora live in perfect symbiosis on the plots. On the outskirts of the plots, century-old trees, flower beds and streams protect the plots, like a plant dome that drives away violent winds and keeps the heat away. They are also a screen in front of the neighboring plots.

PRESENTATION

At an altitude of 400 meters, at the foot of Mont Ventoux, the first terroir of 8 hectares, in the commune of Mormoiron, has both earth and sky at its heart. In the extreme west of the appellation, in Saint-Hippolyte-le-Graveyron, mirroring the first terroir, facing the Dentelles de Montmirail and Mont Ventoux, 4 hectares flourish in the tranquility of a micro-climate, protected from the wind and extreme temperatures.

LOCATION

Hautes Brigières

TERROIR

This cuvée benefits from the ripeness of Vindemio's oldest vines, which, at an altitude of 400 metres, have dominated the rest of the Ventoux appellation for fifty years. This island of sand and saffron hides among the fruit trees that enrich the soil of the plot.

IN THE VINEYARD

Vines: 50 years old

WINEMAKING

Vinification in stainless steel vats.

AGEING

Aged in half-muids (70%) and oak barrels (30%) for 12 months.

VARIETALS

Grenache noir 34%, Cinsault 33%, Mouvèdre 33%GM: No.

14,5 % VOL.

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

SERVING

16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Caeli means "air" or "sky" in Latin. This wine transports us to the foot of the Mont Ventoux. This cuvée benefits from the maturity of the oldest vines of Vindemio, which, at an altitude of 400m, have dominated the rest of the Ventoux appellation for fifty years. This island of sand and soft rocks is hidden in the middle of fruit trees that enrich the soil of the parcel. An expressive nose, with spicy notes of undergrowth and leather, a warm mouth that confirms the character and finesse of this wine.



Bruno Lafon Selection

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FOOD PAIRINGS

Provence lamb fillet and courgette tempura or matured beef with cumin-roasted carrots. Or try it with a tian of summer vegetables.

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