



Southern Rhône

BRUNOLAFON
wine selection

Domaine La Fourmone, Les Ceps d'Or, AOP Vacqueyras, Red

AOP Vacqueyras, Vallée du Rhône, France

Just as with humans, walls have stories. The stories of the estate date back to 1765. The Fourmont family was the founder of what became the family farmhouse. The family successors allowed the Combe family to take over since 1910, over 5 generations. The Fourmone draws its roots from the Latin word « Fromentum » which means wheat.

PRESENTATION

Provence is the soil of the Combe's vineyards. It offers the essential raw material for their development: clay-limestone soil, dry wind, warm sun and moderate rain drops on their vine stocks. Concrete vats are used for the fermentation and ageing of the reds. A very small percentage of the white Vacqueyras and the old vine cuvées red are aged in 600 litre demi-muids, so there is next to no oak flavour influence on the wines.

LOCATION

"Les Ceps d'Or" is a blend of mainly Grenache and Mourvèdre. It expresses the mark of 50 years of our gobelet-pruned vines. The grapes are delicately harvested on the northern and eastern borders of the Vacqueyras appellation. The parcels come from two blocks located on the plateau of the appellation in the foothills of the Dentelles de Montmirail, a massif well known for its geological wealth.

TERROIR

The first islet is located on the Piemont de Beauregard terroir. The soil consists of dark beige marly silts, cut by broken slabs of Miocene molasse at a depth of one meter. This terroir demands a great deal of effort from the vines to slide their rootlets into the cracks and spread out meters of roots. This effort gives the wine a singular complexity and aromatic richness. The second islet lies at the northern limit of the Côte de la Font des Papes terroir. A surface of light-beige sandy-clay silts with small limestone fragments, with a well-developed root profile down to a depth of two meters.

WINEMAKING

Stainless steel vat.

AGEING

Aged 90% in concrete vats, 10% in oak demi-muids (600 liters).

VARIETALS

Grenache noir 95%, Mourvèdre 5%

14,5 % 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

5 to 10 years



Bruno Lafon Selection

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



TASTING

A blend of Grenache and Mourvèdre, this full-bodied wine offers ripe but restrained black currant and blackberry flavors marked by crushed mineral and herb. It's brisker and sleeker than many of the plush wines from Vacqueyras this vintage. The finish is marked by firm, structured tannins that should meld nicely through time.

FOOD PAIRINGS

Meat, meat in sauce, grilled meat, porcini mushrooms, truffles, cheeses.

REVIEWS AND AWARDS

JEB DUNNUCK 2020: 93/100
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