



Southern Rhône

BRUNOLAFON
wine selection



Domaine de Beau Mistral, Bastide Saint Martin, 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.

PRESENTATION

Jean-Marc deliberately stresses his vines to force the vines' root systems deep into the ground in order to extract the rich minerals found within, a technique which allows for greater terroir expression. 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.

WINEMAKING

Maturation in concrete vessels and oak barrels (15%).

VARIETALS

Grenache noir 50%, Syrah 45%, 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

TASTING

Ripe but crunchy black-cherry and blackberry flavors gain a floral lift in this supple blend of 50% Grenache, 45% Syrah and 5% Mourvèdre. It's rich but not heavy in mouthfeel. Layers of thyme and wild mint as well as firm, persistent tannins lend nuance in this this satisfying wine. It's ready to drink now but will happily benefit from a bit of cellaring.

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, barbeque, lamb, rabbit, pork sausage, and veal. The spices that complement the floral character are regional spices found in Provence, such as lavender, rosemary, and thyme. Vegetarians should look towards lentils, wild rice and shitake/portabello mushrooms for their flavor base to create a dish.

