



# Bruno Lafon, Rhodanum, AOP Côtes du Rhône, Rouge, 2020

AOP Côtes du Rhône, Vallée du Rhône, France

"From Rhône, Côtes-de-Provence, and beyond, the wines in Lafon's line characterize French winemaking. They are unique, generous, fruity and have the ability to surprise you. By reflecting their origin and retaining pure fruit expression, they emanate a refined elegance that's indicative of the terroirs they're grown in. Lafon's ability to intertwine influences from old and new French winemaking styles is how he can keep producing such pleasurable wines." Martha Stewart | https://marthastewartwine.com

#### **TERROIR**

Mostly sourced from the Signargues terroir - one of the best of the southern part of the Valley, and capturing different soil compositions and micro-climates, the grapes are provided with an ideal habitat for producing full-bodied wines combining force and elegance and yet retaining the uniqueness of terroir through a complex pallet of aromas.

#### WINEMAKING

Picked and sorted at dawn. Traditional vinification in concrete tanks, using low temperature fermentation (under  $20^{\circ}\text{C}$  /  $68^{\circ}\text{F}$ ). Long after fermentation maceration in tanks for 2 to 4 weeks.

## **VARIETALS**

Grenache noir 60%, Syrah 40%

## 14 % VOL.

GM: No.

Contains sulphites

## SERVING

T° of service: 16°C / 60° F.

### AGEING POTENTIAL

Enjoy all year long, 5 years

## **TASTING**

This is a delicate yet complex wine of true character and depth with a beautiful bouquet of rich dark red fruit, and tea leaves. The mouth, smooth and lush, is loaded with intense cherry, spice and pepper. It is powerful, sweetly fruited (although the tannins keep it dry) and solidly ripe. The balance is fantastic, making this an easy wine to enjoy now or an excellent candidate to hold for many more years.

# **FOOD PAIRINGS**

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



