



# Southern Rhône

BRUNOLAFON  
wine selection



## Domaine La Fourmone, Fleurantine, AOP Vacqueyras, White

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

The "Fleurantine" terroir lies on the southern edge of the Font des Papes cone. It is the very fine materials of this cone that we find in our vines.

### TERROIR

A surface of light beige sandy-clay silts with small limestone fragments and a well-developed root profile to a depth of two meters.

### WINEMAKING

Traditional vinification in stainless steel vat.

### AGEING

This wine is aged for 6 months, partly in vats and partly in oak barrels.

### VARIETALS

Grenache Noir Blanc 70%, Clairette 30%

### 14,5 % VOL.

GM: No.

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

### SERVING

12°C / 54°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

Whiffs of toast and vanilla are lifted by blossom and tangerine in this fullbodied, invigorating and tonic luscious blend. Aged in oak, it's silky in texture and has a rounded acidity and richness of body that's pleasing. Penetrating white-peach and pineapple flavors are catapulted by vibrant lemon acidity and accents of fresh herb and white blossoms that linger on the finish.

### FOOD PAIRINGS

Fish, crustacees, poultry in white sauce, local cheese.



### Bruno Lafon Selection

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REVIEWS AND AWARDS

**Decanter** 2021: 92/100  
Decanter



**Bruno Lafon Selection**

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