



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Luyton-Fleury, IGP Collines Rhodaniennes, Rosé

IGP Collines Rhodaniennes, France



Pascal Luyton and Raphaël Fleury are two cousins passionate about wine and the Northern Rhône region. Taking over the family vineyards was a natural choice to continue their family's vineyard legacy, and that's how Domaine Luyton-Fleury was born. Situated in close proximity to Mauves, this vineyard brings forth exquisite wines from Saint-Joseph, Crozes-Hermitage, and Saint-Péray. In essence, it showcases the epitome of Rhône excellence!

PRESENTATION

Collines Rhodaniennes is an IGP in the Rhône Valley, but mostly used in the northern part of the region. The most interesting vineyards are to be found near the famous AOPs of Condrieu, Côte Rôtie and Hermitage, and is widely used by producers in the region, often alongside AOP-classified wines in portfolios. Time to shine a light on this forgotten classic!

TERROIR

The topography here – and the geology that created it – makes for a complex patchwork of terroirs. The local continental climate means warm, dry summers and cold winters, influenced by the strong winds, such as the Mistral. This blows down the Rhône at speeds of up to 90 kilometers per hour (55mph). Some diurnal temperature variation contributes to the balanced aromatics in the wines and temperatures are cooled by the winds.

WINEMAKING

Hand-picked and manually sorted and fully destemmed and gently pressed. Vinified in stainless steel vessels and bottled shortly after the wine is racked and settled.

VARIETALS

Cinsault 50%, Grenache noir 50%

11 % VOL.

GM: No

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

SERVING

T° of service: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

While the nose of this light-bodied rosé is quite peachy and perfumed, the palate is demure, suggesting mild pear and underripe apricot with delicate aromas of strawberry and lime. The cooler climate gives it a lighter bearing and redder fruit flavors than many other Rhône rosés: lightweight and crisp, it's balanced by fresh acidity and a salty, mineral finish.

FOOD PAIRINGS

Pair it with grilled meats like chicken, pork, or lamb. The wine's acidity and fruitiness help cut through the richness of the meat.



Bruno Lafon Selection

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