



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine des Maravilhas, Canto Bruno, AOC Lirac, Rouge

AOC Lirac, Vallée du Rhône, France

The Domaine des Maravilhas faces the Châteauneuf-du-Pape valley and was created in 1967 by a vigneron, coming from the Oran region in Algeria. His elders taught him to work the vines with their future in mind, and he opted wisely to not use any kind of herbicides : that lead to the organic conversion in 1992, and the biodynamic certification in 2004. Since 2014, the estate is conducted by Jean-Frederic and Morgane Bistagne, following the biodynamic principles.

### PRESENTATION

For them, biodynamic viticulture is an essential support tool.

It brings balance to the vine between the earth, the plant and its environment, and preserves the living organisms that benefit it. Organic treatments with plants and minerals contribute to natural defenses and deep, healthy roots to draw on the energy needed for harmonious development. Nickname given in Marseille to the mans that are tasting the wines on the docks of the port, directly at the barrel by piercing them with a blowtorch.

### LOCATION

The Maravilhas estate covers 24 hectares, 18 of which are planted with vines, with the remainder divided between garrigue and woodland. Parcels can be found in the Gard and Vaucluse regions, in the communes of Saint-Laurent des Arbres, Saint-Victor la Coste, Orange and Châteauneuf-du-Pape, a true diversity of terroirs and appellations.

### TERROIR

Pebbles on clay-limestone soil, with sand

### IN THE VINEYARD

40 years-old vines, planted with high density (4000 vines/ha), 35-30 hl/ha yield.

### WINEMAKING

Separate maceration of the grape varieties for 14 days, in concrete tanks. Fermented with wild yeasts, soft pumping-overs.

### AGEING

Aged for 16 months in tanks and 9 months in bottles before release.

### VARIETALS

Grenache noir 50%, Mourvèdre 50%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Subtle balance between tannins and fruits, elegant wine, soft touch.



BIODYVIN



### Bruno Lafon Selection

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## FOOD PAIRINGS

Meat in sauce, red meat, cheese, game, pigeon in sauce.



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