



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Mas Saint Louis, Les Arpents des Contrebandiers, AOP Châteauneuf-du-Pape, Rouge, 2020

AOP Châteauneuf-du-Pape, Vallée du Rhône, France



At the end of the 1900s, Jean-Louis Geniest grouped together the family vineyards to build up the Mas Saint Louis estate. The acquisition and renovation of the Maison Vigneronne in 1909 - in the Clos district of Châteauneuf-du-Pape, accelerated the development of the estate along with the first harvests. Louis, Jean-Louis' grandson, acquired new vineyards and Mas Saint Louis estate now covers about 30 hectares in a single block enabling for extreme consistency in the Geniest wines.

### PRESENTATION

Mas Saint-Louis, built on a sandy mount gently sloping, drawn-out vineyards are planted in sandy soils, decalcified red clays and gravelly pebbles of various sizes, allowing for precise and textured wines of immense finesse. Les Arpents des Contrebandiers (smugglers) is made from old vines planted near a river arm used a century ago by smugglers.

### LOCATION

In the south of the appellation, in the typically named localities of "Crousroute" and "La Lionne", in the immediate vicinity of a former branch of the Rhône called the Bras des Armeniers, now a fishing reserve.

### TERROIR

Classic terroir of Châteauneuf-du-Pape : sand with pebble stones.

### WINEMAKING

Traditional in concrete vats for 3 weeks.

### AGEING

Aged in Foudres for 20% of the volume for 12 months.

### VARIETALS

Grenache noir 80%, Mourvèdre 10%, Syrah 5%, Cinsault 5%

### 14,5 % VOL.

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

### SERVING

T° of service: 16°C / 61°F.

### AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

### TASTING

Deep purple color, aromatic nose with typical red fruits notes combined with floral aromas (violet). Palate is full and complex with refined tannins, which structured the wine and give it a tense line. Long final, complex and balanced wine.



### Bruno Lafon Selection

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## FOOD PAIRINGS

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



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