



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Château Bois d'Arlène, La Comtesse, IGP Méditerranée, Blanc

IGP Méditerranée, France

Château Bois d'Arlène is an ambitious project on two fronts: Norge and Arlène, an epicurean couple from Seattle who fell in love with the region, and Philippe and Elizabeth (from Château La Ligière), who are the latest of five generations of winemakers on the lands of Vacqueyras and Beaufort-de-Venise. Friends for nearly 20 years, they wish to develop an ambitious project together, to enhance this magnificent place and produce remarkable wines.

PRESENTATION

Elegance and sobriety. The 13th century sheepfold has regained its Provençal patina and the adjoining cottage looks like something out of a postcard. On the cellar side, the technology and the Italian design are of the most beautiful effect. Built according to the Toyota system (analyze, design hierarchically by eliminating the superfluous), it is shaped like an arena. Above, the cellar, reception room, lounge and restaurant space in the making are integrated into the heart of the vineyard.

LOCATION

In the heart of the Vacqueyras scrublands, rooted in steep terrasses composed of alluvial pebbles. The vines average 7 years of age and are tended naturally without weed killers or pesticides, producing a wine shaped by its distinctive terroir.

TERROIR

Clay limestone, sandy soils.

WINEMAKING

The harvest is sorted and then pressed after a short skin maceration in a pneumatic press. The juice is then placed in stainless steel vats for a 3-day maceration of the must, before being settled. Fermentation takes place in stainless steel tanks.

AGEING

The wine is aged on lees and stirred for a few months, to allow it to mature gently. This wine has not undergone malolactic fermentation.

VARIETALS

Rolle ou Vermentino 40%, Viognier 40%, Piquepoul 20%

13 % VOL.

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

SERVING

12C/54°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Made from a selection of fruits picked from different plots, this wine is both tasty and complex enough to stimulate the imagination. It smells like butter and cream, tastes peach, apricot and white lily carry the nose and palate. Luscious (but not at all oaky) yet a bit crisp, the texture feels great on the palate. Vermentino, Viognier and Piquepoul Blanc all contributed.

FOOD PAIRINGS

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups.

