



BRUNO LAFON

wine selection



Racine, AOC Côtes du Rhône, Blanc

AOC Côtes du Rhône, Vallée du Rhône, France

Romans brought the vines culture in the Rhône Valley two millenaries ago; sailing up the river, they discovered on each river bank sides a great diversity of soils and favorable conditions... The river itself has drawn hillsides and plains, bringing from the Alpes Mountains, silt and rounded pebbles.

PRESENTATION

Since this time, men have cultivated the best soils to elaborate beautiful cuvées of Côtes-du-Rhône like this one, descended from a selection of terroirs sitting on both banks of the river, with great Viognier, juicy Grenache Blanc, and crisp Clairette, full of charms, fruit and citrussy notes

TERROIR

From both banks of the Rhône River

WINEMAKING

Full destemming followed by a light skin maceration and gentle pressing. Cold static settling. Alcoholic fermentation at low temperature in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential. 5-months ageing on the fine lees. No oak treatment.

VARIETALS

Viognier 60%, Grenache blanc 30%, Clairette 10%

SERVING

54F

AGEING POTENTIAL

2 to 3 years

TASTING

Northern exposure and sandy soils mixed with clay and limestone lend freshness to peach and grapefruit flavors in this full-bodied white. It's a nuanced wine accented by subtle hints of spice and cashew. Silky on the palate, it finishes on lingering chalk notes.

FOOD PAIRINGS

Turkey, ham and duck all have a sweetness to them that this wine loves. Slow cooked root vegetables, like turnips, carrots and squash, along with sweet potatoes have the same sweetness which brings out this wine's flavors. Chicken Satay, and cured meats are great as well.

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