



Southern Rhône

BRUNOLAFON
wine selection

Domaine de l'Agramante, M'arricriu, AOP Côtes-du-Rhône, Red, 2020

AOP Côtes-du-Rhône,

In 2018, Carlo de la Rocca gambled on settling a 2-hectare vineyard in Sabran (45km west of the city of Orange), and now farms organically almost 5-hectares rooted in cool sandy and loamy soils arranged in terraces. Agramante is a literary character, and a tribute to Carlo's childhood, and his search for new roots.

PRESENTATION

The vineyards of l'Agramante are hand tended and managed with biodynamic preparations. Very low crops also play their part. There are no additions and very little sulfite is used, the wines are vinted separately, as single vineyards, with minimal intervention, apart from the grapes being sorted, completely destemmed and very lightly crushed.

WINEMAKING

No oak treatment. Aged in concrete vessels.

VARIETALS

Grenache noir 35%, Syrah 25%, Cinsault 25%,
Counoise 15%

14,5 % VOL.

GM: No.

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

SERVING

16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

This very ripe blend is a supple and fruit-forward wine, with a rich and grainy, almost creamy texture. Lots of mouthcoating cherry fruit is balanced by a touch of spice on the finish. Spice and herb notes accent dusty black fruit, and a hint of cocoa sneaks in as well.

FOOD PAIRINGS

Côtes-du-Rhône wines are extremely food-friendly and can be paired to match with a wide variety of foods. These wines are meant to elevate a meal, so we like to pair them with simple, comfort food dishes like burgers, roast chicken, and grilled meats. White blends pair really well with fish and sushi.



Bruno Lafon Selection

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

