



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Same River Twice, Vin de France, Rosé

Vin de France, VSIG, France

Same River Twice Wines was created by James, a wine agent and former importer in Tokyo, in partnership with Laurent, a local vigneron whose family has farmed the area for over 300 years, to make a style of wine for people who love the aromatic richness of our terroir but seek wines with a lighter touch.

Laurent farms the vines and they make the wines together. Their shared obsessions are healthy soil, healthy grapes and blends that show terroir, or provenance, in its truest form. They've worked together s

PRESENTATION

Same River Twice Vin de France Rosé comes from the same terroir and is in the same style as our red wine; pure, refreshing, easy drinking.

LOCATION

Near Caromb towards Beaumes-de-Venise.

TERROIR

From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude.

IN THE VINEYARD

Vine Age Cinsault planted in 2000,

Grenache Noir planted in 1990.

Yield 40 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

HARVEST

Harvest Early September

WINEMAKING

After de-stemming, the fruit soaked in its juices for a few hours to gain aroma and colour. Then it was pressed to settle overnight. It was fermented using natural yeasts in steel tank with temperatures controlled to 18°C. It fermented slowly over 15 days.

AGEING

Ageing 6 months in stainless steel tank

SO2 Total 70 mg/L

VARIETALS

Cinsault 55%, Grenache noir 45%

13 % VOL.

GM: NO

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

SERVING

10°C/50°F



Bruno Lafon Selection

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



AGEING POTENTIAL

2 to 3 years

TASTING

Bone dry, lively, energetic and juicy, a touch of tannin makes it a pleasure with light dishes and grills. Cinsault brings out raspberry, peach and citrus fruit, Grenache Noir brings out herbes de Provence, strawberry and red cherry, and provides depth and bass notes. There's a lovely, sustained, salty finish.

FOOD PAIRINGS

Paella, osso bucco, barbecue, aperitif.



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