



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine Durieu, Lucile Avril, AOP Châteauneuf-du-Pape, Blanc

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

Domaine Durieu began in the 70s with Paul Durieu as the driving force in the family. The vineyard, in its current state, is relatively young, but the family vineyard has been part of the property for a very long time. The family Avril, which is the family name on the mother's side, came namely to Châteauneuf-du-Pape already in the 1500s and some vines that are still used today are from before the 1st World War.

### PRESENTATION

In recent years the winery has gained a solid reputation for both its Châteauneuf-du-Pape, but also for the other well-made Côtes-du-Rhône and especillay Plan de Dieu (Cru of CdR Villageswines). Today, brothers Vincent & François preside at the destiny of the family holdings and are comitted to to modernise, innovate and move up the value chain : the winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides.

### TERROIR

From the Farguerol plateau, in rolled pebbles.

### IN THE VINEYARD

0.5 ha of Roussanne (lieu-dit Les Anglaises), 0.5 ha Grenache and, 0.1 ha of Picpoul and Bourboulenc (Plateau de Farguerol and Pied de baud).  
Hand-harvested

### WINEMAKING

Fermented in stainless steel tanks after cold pressing.

### AGEING

Aged in stainless steel vats for 8 months and finely filtered before bottling

### VARIETALS

grenanche 50%, Roussanne 40%, Piquepoul 10%

### 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

Over 15 years

### TASTING

A limpid, crystalline pale yellow color with golden straw highlights.

The aromatic intensity is remarkable and rich. The nose is elegant and singularly complex. Spring floral notes of springtime white flowers (acacia, hawthorn and orange blossom) lead the way. But also subtle notes of fresh spices (saffron, nutmeg, white pepper). The palate is supple and smooth. A fine acidity and mid-palate and develops saline notes. The finish offers delicate noble bitters.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Carpaccio of octopus or halibut, loe with saffron cream, Tellines with garlic cream, or Ravioles of crayfish tails should be the perfect companions for this cuvée. Asian cuisine (especially Thai) and mature cheeses will also be ideal companions.



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