



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Château Bois d'Arlène, Origine, AOC Vacqueyras, Rouge, 2015

AOC Vacqueyras, Vallée du Rhône, 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 70 years of age, and are tended naturally without weed killers or pesticides, producing a wine shaped by its distinctive terroir.

### IN THE VINEYARD

On terraces covered with the large alluvial pebbles of the Ouvèze, this cuvée comes from 70-year-old vines, planted exclusively in gobelets. Since 2013, we've been managing the estate according to a sustainable philosophy respectful of the environment, without weedkillers or pesticides.

### WINEMAKING

The harvest is partially destemmed, then vatted by gravity. Cold maceration for 48 to 72 hours. Fermentation begins without the addition of yeast or enzymes. Vats are raked 3 to 4 times at the start of fermentation, then hand-pigmented every day for 1 week to 10 days. Maceration lasts a further 3 weeks, with regular pumping-over.

### AGEING

No ageing.

### VARIETALS

Grenache noir 65%, Syrah 35%

### 14 % 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

Enjoy all year long, 2 to 3 years



### Bruno Lafon Selection

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### TASTING

Pure fruit juice, cherry, strawberry, raspberry, blackcurrant. Spicy and voluptuous.

### FOOD PAIRINGS

Meats such as onglet, cote bœuf, or even kidneys.

#### **Bruno Lafon Selection**

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