



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Vignoble Rémi Pouizin, Amour du fruit, AOC Côtes du Rhône, Blanc

AOC Côtes du Rhône, Vallée du Rhône, France

Rémi Pouizin, creator of living wines "is the distribution identity of Domaine Dieu-Le-Fit wines, a wide range of unique organic wines, vinified and produced by Rémi and his team.

PRESENTATION

Situated at an altitude of 180 metres, the estate is surrounded by the hills and mountains that make the landscape of this region so attractive: to the south, the city of the Popes and the Dentelles de Montmirail, to the west, the valley of Nyons, or the theater of Vaison la Romaine.

Today, the Domaine extends over 35 hectares around the village of Visan, one of the communes to have obtained the A.O.C. Côtes du Rhône Villages label as early as 1962.

The 30-hectare vineyard is made up of a 15-hectare family section in a single block near the historic farmhouse, an 8-hectare section on garrigue soils, and 7 hectares of smaller hillside plots close to the woods around the village.

LOCATION

Nestled in the northern part of the Southern Rhône Valley, the Côtes du Rhône Villages Visan appellation offers a rich diversity of terroirs and landscapes. Here, we cultivate the region's essential grape varieties: Grenache at the heart of our blends, Syrah, Mourvèdre and Carignan to temper and enhance aromas, Cinsaut to spice up our wines, and finally Viognier and Marsanne.

TERROIR

Stony clay-limestone close to the garrigues.

IN THE VINEYARD

Fermented composts, high-vibrational-quality minerals. Spraying with soil-stimulating preparations (500, liquid compost, informed products). Surface tillage, no more ploughing or ridging. Hoeing only, some plots are naturally grassed every other row.

WINEMAKING

Destemmed harvest followed by direct pressing.

Fermentation of the must at low temperature in order to preserve the grape aromas.

AGEING

Aged in stainless steel vat.

VARIETALS

Clairette 50%, Grenache blanc 25%, Viognier 25%

SERVING

53F

AGEING POTENTIAL

2 to 3 years



TASTING

Clear, yellow color with green reflections.

The nose

Floral aromas with citrus notes.

In mouth

Balanced, aromas of fresh fruit, beautiful aromatic intensity, finish tender.

FOOD PAIRINGS

Serve as an aperitif or with fish in white sauce, goat's or cow's cheeses such as Comté.

