



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Château Bois d'Arlène, L'Orée du Bois, AOC Vacqueyras, Blanc

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.

### TERROIR

In the heart of the Vacqueyras scrublands, rooted in steep terrasses composed of alluvial pebbles.

### IN THE VINEYARD

This cuvée comes from young vines planted when the estate was purchased in 2013. The grapes are harvested by hand, at perfect ripeness and in to avoid crushing the berries and thus their oxidation.

### WINEMAKING

The harvest arrives in whole bunches in the press for direct pressing. The grapes undergo a short skin maceration. A part of the juice is then transferred to demi-muids and another part to stainless steel tanks.

### AGEING

In the demi-muids, the lees are stirred regularly to give the wine matter. Aging continues for 6 to 8 months. This wine has not undergone malolactic fermentation.

### VARIETALS

Roussanne 34%, Clairette 33%, Viognier 33%

### 13.5 % VOL.

GM: No

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

### SERVING

12°C/54°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

A full-bodied wine of character that will seduce you with its balance and elegance. balance and elegance. It's the ideal cuvée for your festive meals. as we like to say, it's a wine worth cooking for!

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### Bruno Lafon Selection

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



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### FOOD PAIRINGS

White fish tartar with exotic fruits. More airy, it will sublimate a poularde in white sauce, fish with shellfish bisque, or a fine cheese platter.

### REVIEWS AND AWARDS

**JEB DUNNUCK** "2018 : 91 pts"  
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