



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Font Sarade, Les Terres Rouges, AOC Ventoux, Rouge

AOC Ventoux, Vallée du Rhône, France



Domaine Font Sarade is located in the South of France, in Vacqueyras, a small Provençal village protected by the Dentelles de Montmirail, a stone's throw from the picturesque village of Gigondas. The story begins in 1936, with René Devine, who cultivates 10 hectares of vines and sells his wine in barrels to local wine merchants. His son André took over in 1983, and gave the name Font Sarade to the estate, which means "Closed Fountain" or "Dry Quarter" in Provençal. His daughter Agnès joined him in 2002, an

### PRESENTATION

This cuvée is a special tribute to these red/orange colored lands. It represents the major part of our production in AOC Ventoux. This wine has a purple red color, with a delicate nose and notes of spices and chocolate.

### LOCATION

Vineyard located in the commune of Aubignan, on a terroir of clayey sands with red/orange colors.

### TERROIR

he property is located in the Rocan district, on a small rocky hill, a privileged place sheltered from the Mistral wind where life is good! Its ochre-colored rocks contain the heat and the sand keeps the coolness.

### IN THE VINEYARD

There are a total of 7 hectares, the average age of the vines is 45 years. The yield is 50hl/ha.

### WINEMAKING

Hand picked and de-stemmed, 10 to 15 days of vatting with cold pre-fermentation. Daily pumping over. Concrete vat vinification.

### AGEING

In concrete tanks for 7 to 8 months

### VARIETALS

Syrah, Grenache noir, Carignan

### SERVING

16°C/61°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Purple color, delicate nose, notes of spices and chocolate. This wine has a nice freshness. To be served with grilled meat, white meats and cheeses.

### FOOD PAIRINGS

Red meats, meats in sauce, game, cheeses.

