



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Same River Twice, White, Vin de France, Blanc

Vin de France, VSIG, France

Same River Twice Wines was created by James, a wine agent and former importer in Tokyo, in partnership with Laurent, a local vigneron whose family has farmed the area for over 300 years, to make a style of wine for people who love the aromatic richness of our terroir but seek wines with a lighter touch.

Laurent farms the vines and they make the wines together. Their shared obsessions are healthy soil, healthy grapes and blends that show terroir, or provenance, in its truest form. They've worked together s



PRESENTATION

Same River Twice Vin de France Blanc 2022 comes from the same terroir as our Rouge, Rosé and Orange wines.

LOCATION

Near Caromb towards Beaumes-de-Venise.

TERROIR

From poor, stony, clay-limestone soils, atop a well-ventilated south-east facing plateau, around 150 to 200m altitude.

IN THE VINEYARD

Vine Age Clairette planted in 1990, Grenache Blanc and Rolle planted in 2000.

Yield 40 hl/ha

Viticulture Sustainable, organic after flowering.

Climate Mediterranean

HARVEST

Harvest Early September

WINEMAKING

De-stemmed, pressed very gently to tank to settle overnight. Fermented using natural yeasts in steel tank with temperatures controlled to 18 to 20°C over 14 days. The malo-lactic fermentation didn't take place which helps to retain freshness. A pre-filtration when racking after fermentation avoids

filtration and fining at bottling.

AGEING

Ageing 6 months in stainless steel tank.

SO2 Total 60 mg/L



Bruno Lafon Selection

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



VARIETALS

Grenache noir 80%, Syrah 20%

13 % 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

5 to 10 years

TASTING

It's refreshing with a salty, mineral, yellow and citrus fruit character, with notes of beeswax, lavender, white pepper adding complexity and fun. A touch of astringency makes it perfect to handle light dishes.

FOOD PAIRINGS

Seafood, poultry, fish, goat cheese.

