



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Jacouton, Souvenirs D'Andre, AOC Saint-Joseph, Blanc

AOC Saint-Joseph, Vallée du Rhône, France



A legacy of passion continues as Jean-François Jacouton, grandson of a local winegrower, founded this five-hectare estate in Vion in 2010, now joined by his son. The steep, terraced vineyards demand meticulous handwork, as machines can't reach these granite-rich slopes. With breathtaking views of the Rhône Valley, the unique blend of sun, stone, and river produces wines rich in ripe fruit, vibrant minerality, and refreshing fragrance.

PRESENTATION

Souvenirs d'André is a white wine that embodies the essence of tradition and craftsmanship. Named in honor of the winemaker's grandfather, this wine is a celebration of their shared history in viticulture. It is a wine of finesse and elegance, characterized by its bright yellow color and a bouquet that delicately combines floral and woody notes. The palate is round and structured, offering a harmonious blend of fruit and freshness.

TERROIR

This wine is rooted in the distinctive terroir of the Saint-Joseph appellation, known for its granitic soils and steep vineyard slopes. These factors, combined with a microclimate influenced by the Rhône River, create ideal conditions for growing Marsanne and Roussanne grapes. The terroir imparts a unique mineral character to the wine, while the reasoned approach to viticulture ensures the sustainability of these vineyards.

WINEMAKING

The winemaking process is carried out with precision and care. The grapes are harvested manually to ensure that only the highest quality fruit is selected. Following direct pressing of the whole bunches, the juice undergoes cold settling. Both alcoholic and malolactic fermentations are conducted in barrels (1 to 3 years old), and the wine is aged on fine lees for 10 months with regular bâtonnage (stirring of the lees). This meticulous process adds layers of complexity and texture to the wine, while maintaining its delicate balance of flavors.

VARIETALS

Marsanne 50%, Roussanne 50%

Contains sulphites. Does not contain egg or egg products.



TASTING

This one presents a rich and complex profile, characterized by layers of ripe citrus, honeyed mint, orange blossom, and delicate floral notes. Its medium-bodied structure is marked by a broad, layered mouthfeel, with well-integrated acidity that lends balance to the wine's richness. The finish is notably long, showcasing the wine's depth and elegance, making it a standout expression of this appellation.



Bruno Lafon Selection

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