



Our winegrowers wines

Vinted by Bruno Lafon

BRUNOLAFON
wine selection

Our Winegrowers Wines, Font de Joubert, AOP Côtes-du-Rhône, Rouge, 2020

AOC Côtes du Rhône, Vallée du Rhône, France



Built on a sandy mound the Font de Joubert lieu-dit and vineyards invite you to take things easy, as you stroll from one little square to the next via winding lanes and curious water springs. Its gently sloping, drawn-out vineyards are planted in sandy soils, decalcified red clays and gravelly pebbles of various sizes.

PRESENTATION

Tip: it's best to be the one who brings a Côtes-du-Rhône bottle to a picnic or party. It's the kind of food-friendly wine that makes everyone take notice of your good taste, especially if it comes from Caroline's vineyard!

IN THE VINEYARD

Wines produced under the Font de Joubert label are made by the Charrier family from old vines, many over 100 years old. These gnarly old vines produce a concentrated grape juice from a number of small plots that are co-fermented. The focus here is on fresh elegance with great concentration rather than power and volume.

WINEMAKING

Caroline Charrier Charrier has no truck with the current fashion for destalking and ferments with all the stems still intact. The wines are vinted and aged in concrete vessels only, and are bottled unfined and unfiltered. Long after fermentation maceration in tanks for 2 to 4 weeks.

VARIETALS

Grenache noir 70%, Cinsault 20%, Syrah 10%

15 % VOL.

GM: No.

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

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

5 to 10 years

TASTING

Alluring notes of raspberry preserve, violet and pronounced notes of dried thyme and rosemary accent this sun-drenched Grenache blend. Baked black-cherry and grape-jelly flavors are hedonistic and dense. Supple, silky texture is contrasted by pleasantly ripe gripping tannins and lingering notes of earth and spice on the finish.

FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



Bruno Lafon Selection

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