



Bruno Lafon, Rive Droite, Rive Gauche, AOC Côtes du Rhône, Rouge

AOC Côtes du Rhône, Vallée du Rhône, France

Côtes-du-Rhône wines come from an incredibly varied assortment of terroirs and microclimates, all of them offering generous, easy drinking, food-friendly wines. The name was conjured up because this wine is sourced from both banks of the Rhône, with the grenache coming mainly from the left ("rive gauche") bank and the syrah from the village of Daumazan (on the "rive droite"), while the whites are sourced near the village of Signargues - still on the left bank.

PRESENTATION

Authenticity and diversity are the keys: Rive droite, rive gauche blends individual terroirs in mountainous northern granite vineyards and hilly, rocky soils in the south, all sourced throughout the highest quality level

TERROIR

Mountainous granitic and rocky soils from both of the Rhône riverbanks

IN THE VINEYARD

Sustainable

WINEMAKING

Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

VARIETALS

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

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

2 to 3 years

TASTING

This is a full-bodied, spicy red wine that's packed with black fruit aromas. A bottle to please anyone looking for a rich, everyday wine.

FOOD PAIRINGS

Red meat, poultry, lasagna, vegetables.





