



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Same River Twice, Natural orange, Vin de France, Orange

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

They made their first commercial release of Orange wine in 2022 following a couple of years of trial and error. Amazingly it was rated one of the Top Five Orange wines in a tasting by the prestigious World of Fine Wine magazine in November 2023.

LOCATION

Near Caromb towards Beaumes-de-Venise.

TERROIR

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

IN THE VINEYARD

Vine Age Planted between 2000 and 2013

Yield 55 hl/ha

Viticulture Certified organic and worked the same as all our vines, with minimal treatments aiming to

restrict the carbon footprint.

Climate Mediterranean

HARVEST

Harvest Early September

WINEMAKING

The grape berries are de-stemmed and then moved direct to steel tank to ferment using natural yeasts with temperatures only lightly controlled to a relatively warm 22°C to get stability and a balance of fruit and other aromatics. It fermented slowly over 15 days when we racked and returned it to the same tank where it remained until bottling on January 10. The malo-lactic fermentation happened naturally and adds to the roundness and complexity.

AGEING

Ageing 3 months in steel tank

SO₂ < 12 mg/L, zero added.



VARIETAL

Rolle 100%

13 % VOL.

GM: NO

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

SERVING

10°C/50°F

AGEING POTENTIAL

2 to 3 years

TASTING

The result is a wine that's distinctive due to its orange hue and gentle astringency that comes from fermentation on the skins. It also has flavourful fruit aromas, great freshness and energy and relatively low alcohol. There's a truly orange spectrum of fruit flavours with notes of dried apricot, kumquat, orange peel and confit, quince and then there's nuance with hints of seaweed and seashore, dried grass, darjeeling tea and mineral notes.

FOOD PAIRINGS

Couscous, lasagna, chicken with curry cream, cheese, dessert.

Bruno Lafon Selection

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

