

# Rive droite, rive gauche

Bruno Lafon



## CÔTES-DU-RHÔNE 2018

Classification: AOP Côtes-du-Rhône

Vineyards: Rhône, South of France

Terroir: from both banks, single vineyard and sandy soils, neighboring Châteauneuf-du-Pape

Viticulture: sustainable

Vintage: 2018

Grape(s): Viognier 60%, Grenache Blanc 30%, Clairette 5%, Bourboulenc 5%

Romans brought the vines culture in the Rhône Valley two centuries ago; sailing up the river, they discovered on each river bank sides a great diversity of soils and favorable conditions... The river itself has drawn hillsides and plains, bringing from the Alpes Mountains, silt and rounded pebbles. Since this time, men have cultivated the best soils to elaborate beautiful cuvées of Côtes-du-Rhône like this one, descended from a selection of terroirs sitting on both banks of the river, with great Grenache Blanc, juicy Bourboulenc, and crisp Clairette, full of charms, fruit and citrusy notes!

Northern exposure and sandy soils mixed with clay and limestone lend freshness to this intently mineral wine carrying zesty hits of lime and lemon that linger through the finish. It's a nuanced white accented by subtle hints of spice and cashew. Silky on the palate, it finishes on lingering chalk notes.

Full destemming followed by a light skin maceration and gentle pressing. Cold static settling. Alcoholic fermentation at low temperature in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential. 5-months ageing on the fine lees. No oak treatment.

Turkey, ham and duck all have a sweetness to them that this wine loves. Slow cooked root vegetables, like turnips, carrots and squash, along with sweet potatoes have the same sweetness which brings out this wine's flavors. Chicken Satay, and cured meats are great as well.

T° of service: ±12°C / ±54°F.

**NOS VINS DU SUD**  
467, Avenue de la Gare  
34480 Magalas, France.

[www.nosvinsdusud.com](http://www.nosvinsdusud.com)  
[contact@nosvinsdusud.com](mailto:contact@nosvinsdusud.com)  
T: +33 437 360 171 | F: +33 467 362 368

