



BRUNO LAFON | COLOMBARD

Vin de France, VSIG, France

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

Across the 40,000 hectares hosting the 23 Languedoc AOC's and 19 IGP's, no wine resembles another, the only consistency being the Mediterranean, ever since ancient times, influencing climate and growth: mild winters, hot and dry Indian summers, scents from the scrubland and the winds carrying the sea spray. And because most of Bruno's selected vineyards are located inbetween the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences.

WINEMAKING

No oak treatment

VARIETAL

Colombard 100%

AGEING POTENTIAL

5 to 10 years

TASTING

It's intriguing to taste a straight Colombard: its herbal character adds to the soft texture and perfumed profile. Kiwi and lychee are balanced by the taut, mineral texture and acidity. This combination lifts the wine and give it a ripe apple and lime aftertaste.

FOOD PAIRINGS

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups.

