



# les P'tits Cépages

Chardonnay, Pinot Noir, Grenache & Rosé

**BRUNOLAFON**  
wine selection

## Les P'tit Cépages, Le P'tit Grenache de Bruno, Vin de France, Rouge

Vin de France, VSIG, France

The development of Les P'tits Cépages wines would not have been possible without the relationships that Bruno was able to establish with several Languedoc growers over the last twenty years or so. Bruno was able to persuade those growers to partake in his project, thereby gaining access to top-quality and organically farmed grapes.

### PRESENTATION

Bruno uses only certified organic and/or sustainably farmed fruit and production practices to handcraft the finest environmentally sensitive wines. The status of organic products and eco-friendly wines have both been categorized at times, as being only for the hobbyist. However, like once tasted, a new empowerment is realized and this is now the wine projects Bruno only carries out and focuses on.

### WINEMAKING

Hand-picked from high-lying and north facing vineyards, cold maceration prior to separate fermentation and gentle winemaking process; aging in concrete vessels for maturation and blended before bottling.

### VARIETALS

Grenache noir 85%, Cinsault 10%, Syrah 5%

### 14 % 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

Enjoy all year long, 3 to 5 years

### TASTING

Le P'tit Grenache de Bruno is from a special plot of 60+ year-old Grenache Noir. In the glass, the wine has a bright, medium ruby color. The nose unfolds with small red berries and a bit of citrus peel, seasoned with just a suggestion of white pepper. On the palate, the wine is medium-bodied (definitely not slumbering, fat fruit bomb), with pretty flavors of ripe red raspberries and a touch of plum (from 15% young-vines Syrah and Cinsault). Long and lively on the finish, with just the perfect hint of thick-skin tannic structure.

### FOOD PAIRINGS

This straightforward and fruit-driven Grenache based blend is the perfect complement to cheese platters and charcuterie boards. Your bottle of Grenache doesn't have to be old to be enjoyable – in fact, young, approachable wines are sometimes easier to pair with food than wines with greater aging potential. That's why it's a good idea to keep a few bottles of Bruno's Grenache on hand!



### Bruno Lafon Selection

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

