



# Un Jardin d'été

A summer staple and celebration!

**BRUNOLAFON**  
wine selection

## Un Jardin d'été, Rosé

Vin de France, VSIG, France

Ah, summer's here with its sunny charm! Sure, you could toast to the blue skies solo, but where's the fun in that? Call up your crew, rally the relatives, and throw a garden bash that's more buzzing than a bee in a bed of roses. After all, the more the merrier when it comes to laughing, lounging, and clinking glasses under the sun!

### PRESENTATION

"Viticulture is in my DNA, and as a Burgundy native, heading south to France's sunny side felt like starting a new chapter in my personal grape saga. This led to Bruno Lafon concocting a wine that's like bottled sunshine, bursting with flavors that scream 'summer!' and fragrances that whisper 'Mediterranean mischief!'"

### WINEMAKING

Going old-school with his winemaking, Bruno uses stainless steel tanks like shiny knights guarding the realm of fruit flavors. These tanks come with a secret weapon: a thermostat! Because only at the perfect temperature can he preserve the 'au naturel' taste of his grapes. And let's not forget the direct pressing and stalk removal at a cool 5°C – it's like a grape spa treatment!

### VARIETALS

Cinsault 50%, Grenache noir 50%

### 12,5 % VOL.

GM: No.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This refreshing summer blockbuster in a bottle starlet struts a dazzling mix of zesty citrus, spring flower power, and strawberry charm, all wrapped up with a crisp, mouth-watering saline encore. The finish? As snappy and fresh as a dip in the pool. Best enjoyed lounging in the sun with a cast of light salads, pasta, and rice dishes. Seafood, shellfish, and grilled fish play the supporting roles, with a cameo of goat's cheese. It's like a vacation in a glass, perfect for sizzling weather sipping!

### FOOD PAIRINGS

Ideal as an aperitif or to accompany light dishes such as summer salads, seafood.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Fish, White meat, Poultry



### Bruno Lafon Selection

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## REVIEWS AND AWARDS

"Bruno Lafon came of age at his family's Burgundy estate, soaking up generations of incomparable viticulture. With prices starting at \$250 a bottle, Lafon family wines routinely receive 98+ points from renowned critics like Robert Parker. Since 1999, Bruno Lafon has used his knowledge and skill to create excellent wine in the South of France for a fraction of the cost of his family's Burgundy."

**Drinks.com**



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