Bruno Lafon

Bruno Lafon, Organic Rhodanum, AOP Côtes du Rhône, Red

AOP Côtes du Rhône, Vallée du Rhône, France

"From Rhône, Côtes-de-Provence, and beyond, the wines in Lafon's line characterize French winemaking. They are unique, generous, fruity and have the ability to surprise you. By reflecting their origin and retaining pure fruit expression, they emanate a refined elegance that's indicative of the terroirs they're grown in. Lafon's ability to intertwine influences from old and new French winemaking styles is how he can keep producing such pleasurable wines." Martha Stewart | https://marthastewartwine.com

TERROIR

Mostly sourced from the Signargues terroir - one of the best of the southern part of the Valley, and capturing different soil compositions and micro-climates, the grapes are provided with an ideal habitat for producing full-bodied wines combining force and elegance and yet retaining the uniqueness of terroir through a complex pallet of aromas.

WINEMAKING

Hand-picked, organically farmed fruits. Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks.

VARIETALS
Grenache noir 70%, Syrah 20%, Mourvèdre 10%

14,5 % VOL.
GM: No.

Contains sulphites.

SERVING
T° of service: 16°C / 60° F.

AGEING POTENTIAL
Enjoy all year long, 5 years

TASTING
Subtle, fruity yet elegant, this richly concentrated red blend features distinctive green olive and peppercorn aromas alongside cherry fruit. It's silky and elegant on the palate. Effortless but concentrated, this organic wine is balanced by fresh acidity and fine, firm tannins, with a long finish.

FOOD PAIRINGS
This wine is meant to elevate a meal, so Bruno likes to pair it with simple, comfort food dishes like burgers, roast chicken, and grilled meats as a lot of people pick up hearty aromas in the wine that flatter any steak you toss on the barbecue.

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