



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine de Piéblanc, Coccinelle, AOC Ventoux, Rosé

AOC Ventoux, Vallée du Rhône, France

Piéblanc is different from many others: it has no tradition yet, but a lot of potential. In 2014 the winery was founded in the heights of the hills overlooking Mont Ventoux, and the first vintage was pressed. Since then, winemaker Matthieu Ponson has pressed the best drops from his fruits, working in harmony with the nature of his vineyards, the grape varieties, soils and mosaic of sites. Certified organic in 2020, Matthieu produces very distinctive wines showing provenance and taste.

PRESENTATION

Coccinelle: the rosé that's as charming as the ladybugs it's named after. This organic gem is what happens when nature and winemaking get together for a perfect picnic. With a blend of Cinsault and Grenache, Coccinelle is your go-to for any occasion where freshness and fun are on the menu. Think light red fruits, peaches, and a zesty twist, wrapped up in a bottle that's here to make you smile.

TERROIR

The Coccinelle vineyard is located at an altitude of 300 meters, planted on tree-lined terraced plots. The soil, composed of limestone and sandy clay, ensures excellent drainage while preserving the freshness necessary for optimal grape ripening. This terroir benefits from a cool microclimate, alternating sun and shade, and the presence of aromatic plants, all contributing to the production of balanced and refreshing wines

WINEMAKING

The grapes are hand-harvested in 15 kg crates to preserve their quality. After a night in a cold room, meticulous manual sorting is carried out. The press is filled by gravity, followed by direct pressing. The wine is settled after 24 hours and then aged for 6 months in stainless steel tanks, preserving its freshness and aromatic purity.

AGEING

6 months in stainless steel tank.

VARIETALS

Cinsault 80%, Grenache noir 20%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

10°C/56°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years



Bruno Lafon Selection

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TASTING

Coccinelle stands out with its brilliant pale pink hue. On the nose, this rosé reveals subtle aromas of fresh red fruits, white peach, and citrus. On the palate, it is lively, light, and well-balanced, with a refreshing and mineral finish. This organic rosé offers a lovely complexity while remaining easy to drink and enjoyable.

FOOD PAIRINGS

This one pairs perfectly with light dishes such as salads, seafood, or grilled fish. It is also ideal as an aperitif on warm summer days. Serve it at the ideal temperature of 8°C (46°F) to fully reveal its freshness and aromatic balance.



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