



# BRUNO LAFON

wine selection

## Racine | Blanc de Blancs, Sparkling Brut

Vin de France, VSIG, France



Bruno Lafon came of age at his family's Burgundy estate, soaking up generations of incomparable viticulture. Since 1999, Bruno 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. Finding inspiration in his long fruitful relationship with the best local producers, he came across this astonishing Blanc de Blancs.

### PRESENTATION

The South of France is notable among French wine regions for its consistently fine growing conditions, layered with incredibly varied assortment of terroirs and microclimates, bathed in the shining sun. This idea was our guideline when Bruno produced this wine full of sunshine flavors and fragrant Mediterranean scents, lifted by gentle and airy bubbles.

### WINEMAKING

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of all varieties. Direct pressing and stalk removal at 5°C. Once the base wine blend has settled and is ready to be made into sparkling, it is transferred into our Charmat tanks where pressure builds up in the tank. Once the wine has reached its target pressure the wine is chilled down in order to stabilize it and left to settle prior to isobaric bottling.

### VARIETALS

Chardonnay 50%, Colombard 30%, Sauvignon blanc 20%

### 12,5 % VOL.

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

### SERVING

Serve chilled, between 7-10°C (44-50°F).

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

Delicate freshly sliced lemon and grapefruit peel aromas play nicely with a biscuit dough note. The palate is light and airy in feel and concentration, offering pillowy bubbles, white grapefruit and pomelo. Fresh lime tones linger while a hint of sweet almond backs up the finish.

### FOOD PAIRINGS

The effervescence that fills a glass of Bruno's sparklings has the power to transform ordinary moments into celebratory ones! From frittata to fruit tarts, citrusy salads to spicy BBQ, Bruno's sparklings can better your brunch, offer a refreshing aperitif and claim its place at the table from breakfast to dessert.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Sea food, Shellfish, Fish



### Bruno Lafon Selection

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

