



# Vignobles du Languedoc

BRUNOLAFON  
wine selection

## La Maison Lafon, Coeur de Pierre, Rouge, 2019

AOC Languedoc, Languedoc-Roussillon, France

Bruno Lafon believes his wines should first express the utmost respect for the primary material site, soil and vines. His grapes are produced from single or at the most two organic or converting to organic vineyard sites, where the grapes are hand-harvested from vineyards of his own or his close neighbors, with whom he share the ethics of work well done.

### PRESENTATION

La Maison Lafon series of wines reflect the inspiration of the vintage and times. Each series is uniquely personal and will change periodically inspired by a vintage, vineyard or life event. Bruno's Coeur de Pierre shows all the positive attributes of its age and holds a promise to go the distance of all Grand Vin.

### WINEMAKING

His elemental wines eloquently express their place of origin through Bruno's simplistic minimal intervention practices with no additives apart from judicial SO2, there is no sophisticated technology, just winemaking reflecting our respect for the purity of nature's gift. Aging in timeless practice, with concrete tanks or aged burgundy barrels allows our wines to reflect no artifice, just beautiful artisanal wines.

### AGEING

3 to 5 years Burgundy barrels for 8 months.

### VARIETALS

Mourvèdre 70%, Carignan 30%

### 14,5 % 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, 5 to 10 years

### TASTING

Mourvèdre makes up 50% of this wine, with the balance 30% Carignan. There's pepper and sour berry on the nose, fading into deep floral and forest floor scents. Brooding aromas of black pepper, cherry and raspberry lead to quite ripe, full-bodied, soft, sultry blue and black fruit flavors that carry through the finish. Decadent in the mouth with firm but yet smooth and silky tannins.

### FOOD PAIRINGS

This wine begs for rich foods to absorb the voluptuous tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, BBQ, lamb, rabbit, pork sausage and veal. Vegetarians should look towards lentils, wild rice and shiitake/portobello mushrooms for their flavor base - using black pepper and soy sauce is also a great way to add umami to vegetarian cuisine.



### Bruno Lafon Selection

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

