

Bruno Lafon, Côté Midi, Vin de France, Rouge

Vin de France, VSIG, France

Côté Midi is an invitation to the heart of the South 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 and conjuring up the name of this range of gorgeous wines from the land of sun, offering generous, easy drinking, foodfriendly wines. They are a fusion between the winemaking tradition and the new approach to wine, represented by Bruno Lafon and his partner-winegrowers.

PRESENTATION

Both hailing from the same region – Burgundy – Bruno Lafon and Pinot Noir have definitely something in common! The relatively high altitudes of the vineyards selected by Bruno provide the optimal temperate conditions necessary for aroma and color development in the wine.

WINEMAKING

Traditional vinification in stainless steel tanks, using low temperature fermentation (under 20°C/68°F). Short after fermentation maceration in tanks for 2 to 4 weeks, before bottling.

VARIETAL

Pinot Noir 100%

13 % 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, 3 to 5 years

TASTING

This bottling is an aromatic Pinot Noir with a lively personality, expressing strawberries, raspberries and red cherries on the nose, the hallmarks of a classic Pinot grown in a cool terroir. The ruby color in the glass suggests juicy summer red fruits on the palate, intermingled with flavors of freshly ground clove and goji berries. Silky soft tannins and a hint of dried herbs linger on the finish.

FOOD PAIRINGS

Perfect with roast poultry, vegetarian dishes such as stuffed mushrooms, or fine charcuterie.

REVIEWS AND AWARDS

"My favorite Pinots are the ones grown in cool terroirs favoring late ripening, ideal conditions for this noble variety to produce elegant and lively wines. I crafted this wine in a simple fashion with red cherry scents wafting from the glass, the hallmark of a savory Pinot Noir with appealing length." **Bruno Lafon**



Côté Midi

5 label artworks

randomly printed.

Available in case of 6 or 12 bottles 75cl. MOQ apply for orders using 1 artwork.

Bruno Lafon Selection

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