



BRUNO LAFON

wine selection

Racine Merlot, IGP Pays d'Oc, Rouge

IGP Pays d'Oc, France

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives this wine a particular charm.

PRESENTATION

Racine Merlot is soft, ripe and fleshy.

TERROIR

high-lying, with cool temperatures, nearing the Med.

WINEMAKING

Picked from high-lying vineyards, cold maceration, and gentle winemaking process; fermented separately in concrete vessels and blended for maturation before bottling. No oak treatment.

VARIETAL

Merlot 100%

SERVING

61F

AGEING POTENTIAL

2 to 3 years

TASTING

Earthy aromas and a twinge of fruity sweetness/dried spices on the nose. Concentrated aromas of blackberry, cherry and mashed fig abound, while flavors of black plum skins dominate the palate and coat the mouth with a firm and smooth texture. Charming, juicy and straightforward.

FOOD PAIRINGS

Racine Merlot is soft, ripe and fleshy. You can drink it very comfortable with a range of Italian dishes, especially tomato-based ones and it responds very well to the 'umami' (i.e. deeply savory) tastes you get in foods such as roast chicken, mushrooms and parmesan. Baked pasta dishes such as lasagna and similar veggie bakes, and chicken, pork or rabbit casseroles with a fruity element such as apricots or prunes, also make the trick perfect!



Bruno Lafon Selection

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

