



BRUNO LAFON

wine selection

Bruno Lafon, French Wines From Bruno Lafon, La Vitalis, AOC Cairanne, Rouge

AOC Cairanne, Vallée du Rhône, France

Sun-drenched hillsides, the scents of garrigue, a mischievous river which changes its spelling... Cairanne is a delightful village, which comes into view around a rocky outcrop and charms visitors with its red, rosé and white wines. The strengths of the Cairanne appellation are a “village” feel, developed by wine-growers over several generations, and a warm, dry climate, which makes for harmonious, full-flavored wines.

PRESENTATION

On the border of two distinct areas, the Cairanne appellation brings together the Syrah so typical of the northern Rhone and the Grenache and Mourvèdre grape varieties of the deep South.

TERROIR

Cairanne, white chalky clay soils

WINEMAKING

Traditional vinification in concrete tanks (with grapes fermented and aged separately), using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in concrete tanks for 2 to 4 weeks.

VARIETALS

Grenache noir 60%, Syrah 20%, Carignan 10%, Cinsault 5%, Mourvèdre 5%

SERVING

61F

AGEING POTENTIAL

5 years

TASTING

There's aromatic richness to this Grenache-dominant blend, suggesting notes of smoked nut, earth and violet alongside intensely ripe black fruit. Black-plum and cherry flavors are silky yet fresh, framed by finely textured but persistent tannins.

FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.



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Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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