



BRUNO LAFON | PROVENCE

AOP Côtes-de-Provence.

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

Across the 40,000 hectares hosting the 23 Languedoc AOC's and 19 IGP's, no wine resembles another, the only consistency being the Mediterranean, ever since ancient times, influencing climate and growth: mild winters, hot and dry Indian summers, scents from the scrubland and the winds carrying the sea spray. And because most of Bruno's selected vineyards are located inbetween the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences

WINEMAKING

No oak treatment.

VARIETALS

Cinsault 50%, Grenache noir 30%, Syrah 20%

AGEING POTENTIAL

5 years

TASTING

This is a rich, impressive blend, packed with ripe strawberry fruits, rhubarb and citrus notes as well as a full and rounded character. The red fruits are balanced by a crisp edge that will allow it to age for several months. Ripaille Provence has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured.

FOOD PAIRINGS

The nearest equivalent to this style of rosé is crisp dry white wines such as Pinot Grigio and they'll go with similar food: light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

