

Bruno Lafon

Bruno Lafon, Grenache, Vin de France, Rouge, 2020

Vin de France, VSIG, France

"From Rhône, Côtes-de-Provence, and beyond, the wines in Lafon's line characterize French winemaking. They are unique, generous, fruity and have the ability to surprise you. By reflecting their origin and retaining pure fruit expression, they emanate a refined elegance that's indicative of the terroirs they're grown in. Lafon's ability to intertwine influences from old and new French winemaking styles is how he can keep producing such pleasurable wines." Martha Stewart | <https://marthastewartwine.com>

TERROIR

The fruit for this wine was carefully selected from old and early ripening Grenache vineyard sites that express ripe flavors at lower sugar levels with vines thriving in an array of soil profiles including free draining alluvial clayey subsoils and sands, combined with high sunshine hours make this part of South of France 'home' to southern variety Grenache - all giving complexity and spice to the wine thanks to the deeply rooted vines.

WINEMAKING

100% crushed and destemmed to fermentation vessels. Inoculated with several strains of yeast and aerated throughout fermentation, peaking in temperature at 28-30°C. Pressed off skins and aged in tank (with a long post-fermentation maceration of 2 to 4 weeks) prior to bottling. No oak treatment.

VARIETAL

Grenache noir 100%

13,5 % VOL.

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 years

TASTING

This wine shows delicious food-friendly levels of black fruits, acidity and a fine balancing tannic structure. This is a straight hedonistic Grenache Noir. Brambles, black currants and licorice all come together in this dense wine and the fruit preserves are spiked with spicy notes of garrigue, violet and faint pepper. The creamy mouthfeel is balanced by medium tannins and a long, supple finish.

FOOD PAIRINGS

Grenache is one of the most versatile wines to pair with food. Due to its spiciness, pure red fruits, fresh attributes and the myriad of different levels of depth and textures, it works well with a diverse array of food like charcuterie, ham and other cold meats. Patés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.



Bruno Lafon Selection

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

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

