



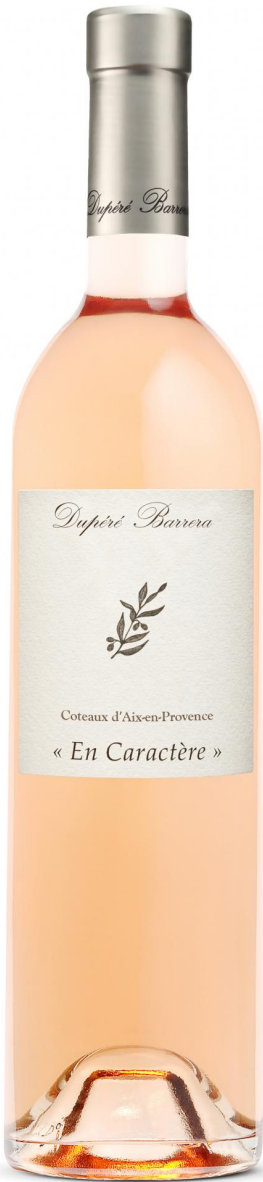
# Provence

BRUNOLAFON  
wine selection

## Dupéré Barrera, En Caractère, Rosé

AOP Coteaux d'Aix-en-Provence, Provence, France

Eco-conscious enologists wife-and-husband Dupéré and Barrera adhere to organic methods and biodynamic practices. With them, the wines never see a pump and everything is done by hand, from harvest to bottling. Now owned and operated by Château du Seuil, standards are maintained high with their winemaking process allowing for natural character, with minimum doses of sulfur, no fining or filtration, and bottling during optimal weather conditions when the atmospheric pressure is just right.



### PRESENTATION

The vineyards of Coteaux d'Aix-en-Provence are the furthest to the West among the wines of Provence, encircling the city of Aix-en-Provence which gave the AOP its name. This bottling is an homage to the relatively unfinned landscape of eroded mountains rich in sedimentary and limestone terroirs of very fine character - "En Caractère".

### TERROIR

Sourced from an estate vineyard farmed organically on the north slopes of Sainte-Victoire facing the massive Lubéron mountain. Sitting on an ancient fault line, the terroir is incredibly complex: clay, chalk, and rocks, with layers of iron-laden calcaire, and rounded pebbles. The vineyards benefit from the dry hot climate which is moderated by the Mistral wind thanks to their relatively wind-sheltered location.

### HARVEST

Harvested at sunrise to noon.

### WINEMAKING

Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

### VARIETALS

Cabernet sauvignon 25%, Grenache noir 25%, Rolle ou Vermentino 25%, Cinsault 10%, Syrah 10%, Grenache blanc 5%

### 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: 8°C / 46°F.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This delicate, perfumed wine is balanced, richly endowed with ripe strawberry fruits touched by caramel. Lightness and lively crispness offset the rich fruitiness. The acidity brings with it orange zest, leading to a zippy sea spray finish.

### FOOD PAIRINGS

Seafood, salads, fish.



### 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.

