



Provence

BRUNOLAFON
wine selection



Château Camp Long, Rosé

AOP Côtes-de-Provence,

With its name going back to 16th-century stag hunting by King Francis I, Camp Long is a longstanding family vineyard. Since 1848, eight generations of the Gualtieri family have followed one another. The place, which has existed for eight generations, is driven by respect for the past, attention to the present and a look into the future.

TERROIR

The vineyard encompasses 100 hectares of south-facing hillsides on schistose soil in the heart of the Massif des Maures area and the La Londe terroir. The family is committed to staying close to nature, using organic manure and other methods to produce top-quality grapes. The entire area is a natural preserve in the heart of Provence.

WINEMAKING

No oak treatment, aged in stainless steel vessels.

VARIETALS

Grenache noir 50%, Cinsault 30%, Tibouren 15%, Carignan 5%

12,5 % 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 wine couldn't get paler before it becomes white. But the light structure and the delicious red fruits prove it's a rosé. Good acidity permeates right through, giving intense red-currant and white-peach flavors. It is smooth although there is a touch of minerality from the schist soil. Perfumed and fruity.

FOOD PAIRINGS

The wine is rich and aromatic enough and has the perfect levels of crispiness to be enjoyed to the fullest when drinking on ice on warm summer days with fresh alfresco fare. Particularly yummy with summer salads, charcuterie and most seafood dishes, and smoked salmon.



Bruno Lafon Selection

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

