



Vignobles du Languedoc

BRUNOLAFON
wine selection

Languedoc, Famille Bruno Lafon, Le Fruit Défendu - Chardonnay, Languedoc-Roussillon, France, Blanc

Languedoc-Roussillon, France

“Vine growing and wine are in my blood. With my native Burgundian background, Magellan was an opportunity to write my own story. The Languedoc offers new terroirs, grape varieties and challenges. Now after 20 years of living the land, I relish each new vintage and in doing so have been privileged to now make wines that I enjoy, mirroring both my culture and second home”. Bruno Lafon

PRESENTATION

Nestled between the soaring Pyrenees to the south and the rugged Black Mountains to the north, these vineyards enjoy a truly privileged climate. Here, the bold character of the Mediterranean is softened by the whispering touch of Atlantic breezes. This rare harmony—sun-drenched days, constant airflow, and refreshingly cool nights—shapes a perfect setting for crafting wines of exceptional depth and elegance.

WINEMAKING

Hand-harvested under the cool stillness of night, the grapes are carefully sorted, gently pressed, and their juice clarified at low temperatures to preserve purity and finesse. Fermentation unfolds slowly at 16–17°C in stainless steel tanks, followed by full malolactic fermentation for added roundness. Lightly filtered and untouched by oak, the wine is bottled in all its fresh, unmasked elegance.

VARIETAL

Chardonnay 100%

Contains sulphites.

AGEING POTENTIAL

2 to 3 years

TASTING

The nose draws you in with its alluring bouquet of sun-ripened stone fruits, soft white blossoms, and a whisper of ginger and wild herbs. On the palate, it's vibrant and refreshing, carried by a crisp, lively acidity. Layers of nectarine, peach, and zesty citrus unfold gracefully, leading to a long, elegant finish wrapped in silky texture and lifted by a subtle, flinty minerality.

FOOD PAIRINGS

Perfect with grilled scallops, lemon-herb chicken, or a fresh goat cheese salad with citrus vinaigrette. Also delightful alongside sushi or creamy risotto with spring vegetables. Serve well-chilled at 12°C (54°F) to fully enjoy its brightness and finesse.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
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.

