



BRUNO LAFON

wine selection



Bruno Lafon, French Wines From Bruno Lafon, Le P'tit Chardo, Vin de France, Blanc

Vin de France, VSIG, France

Because the vineyards are located in-between 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. This extraordinary mixture -where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces fruit-driven and vibrant wines of amazing intensity.

PRESENTATION

This bottling is straightforward, easy-drinking and plump Chardonnay from one of Bruno's best partner producers

TERROIR

Limoux (high lying, with cool temps)

WINEMAKING

Night-time harvesting, and must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, light filtration before bottling.

VARIETAL

Chardonnay 100%

13 % VOL.

SERVING

54F

AGEING POTENTIAL

2 to 3 years

TASTING

This bottling is straightforward, easy-drinking and plump Chardonnay from one of Bruno's best partner producers. Peach, pineapple and citrus fruits give a round impression on the palate, finishing with a crisp edge, along with hints of nut meat adding complexity and texture and therefore proving versatile with a wide array of foods.

FOOD PAIRINGS

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups

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

