



BRUNO LAFON | ROSÉ

Vin de France, VSIG, France

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

France's gorgeous Southern coastline, hugging the Mediterranean between Spain and Italy, produces delicious wines suited for all and bright, thirst-quenching rosés from Provence and refreshing and well-balanced rosé from Langvuedoc. The South of France is notable among French wine regions for its consistently fine growing conditions. The northern latitude – even though it's the South of France, the region is still far north of almost all of Spain and Italy's vineyards – ensures long days during the growing season, so grapes ripen fully. The Gulf Stream and Mediterranean Sea keep it balmy.

WINEMAKING

No oak treatment

VARIETALS

Grenache noir 80%, Cinsault 20%

AGEING POTENTIAL

5 years

TASTING

This pale-pink color blend is a refreshing and well-balanced rosé. It smells light and fresh right off the bat, with intense notes of wild strawberries, white peach and just a touch of white chocolate. The crisp palate offers enough acidity to lift the ripe peach and red currant flavors, with a gentle citrus rind pithiness on the close, finishing snappy and fresh.

FOOD PAIRINGS

The nearest equivalent to this style of rosé is crisp dry white wines such as Pinot Grigio and they'll go with similar food: light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

