

Bruno Lafon

Bruno Lafon, Côte Midi, Vin de France, Blanc

Vin de France, VSIG, France

Côte Midi is a sunny stroll through Southern France's wine wonderland, where terroirs and microclimates throw a wild party under the golden sun, inspiring this lineup of fabulous wines. Bruno Lafon and his merry band of winegrowers are like the cool DJs, blending tradition with a fresh wine perspective. These wines? They're your one-way ticket to a generous, food-friendly, and oh-so-easy sipping adventure!

PRESENTATION

Within the expansive Côte Midi collection, Bruno employs distinct labels that capture the essence of the numerous Southern terroirs. Consequently, each label serves as a snapshot of a landscape, with their printing done digitally and in a random fashion. Born under the same Burgundian sun, Bruno Lafon and Chardonnay are like two peas in a pod! Bruno's vineyards, perched up high, create just the right climate for nurturing those delightful aromas and that tantalizing tautness in the wine. They're practically a dynamic duo of altitude and flavor!

THE VINTAGE

"I have a soft spot for Chardonnays that thrive on limestone soils, offering a delightful blend of freshness and harmony. With this wine, I've taken a straightforward approach, emphasizing the pure fruit flavors and the unmistakable essence of its origin. Supported by vibrant, tangy fruit notes, this wine is a true standout that promises a thoroughly enjoyable experience." Bruno Lafon

WINEMAKING

Picture this: It all begins under the cover of darkness as we harvest the grapes. Then, we perform a mystical process of must clarification at chilly temperatures. The transformation continues with a slow fermentation dance inside stainless steel tanks, where temperatures hover at a tantalizing 16°-17°C. And just before the grand finale in the bottle, we give it a gentle, almost cinematic, filtration. The magic behind the scenes of crafting something truly enchanting!

VARIETAL

Chardonnay 100%

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: ±12°C / ±54°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

In this bottling, you'll find a no-nonsense, approachable Chardonnay, sourced from one of Bruno's top collaborator vineyards. Delight in the flavors of peach, pineapple, and zesty citrus that create a smooth and full-bodied experience on the palate. It wraps up with a refreshing touch, accompanied by subtle notes of nutty goodness that add layers of complexity and texture.

FOOD PAIRINGS

Ideal with grilled fish, white meats in sauce or soft cheeses such as Brie.



**5 label artworks
randomly printed.**

Available in case of 6 or 12 bottles 75cl.
MOQ apply for orders using 1 artwork.



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.

