

# Bruno Lafon

## Bruno Lafon, Côté Midi, Vin de France, Rosé

Vin de France, VSIG, France

Côté 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 Côté 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.

### THE VINTAGE

"This wine was created using a straightforward approach, where the fruits were delicately processed and fermented at cool temperatures in the winery. This method was chosen to preserve the wine's vivid aromatics and the freshness of the fruit flavors, while also maintaining a harmonious balance in terms of mouthfeel, texture, and overall taste length." Bruno Lafon

### LOCATION

The grapes for this wine were meticulously chosen from Grenache Noir and Cinsault vineyards known for their early ripening, producing fruit with rich flavors at reduced sugar content. In the winery, the grapes are treated with care and fermented at low temperatures to preserve the wine's vibrant aromas and lively fruit tastes, while maintaining a balanced mouthfeel, texture, and finish.

### WINEMAKING

The winemaking approach here is traditional, utilizing stainless steel vessels with meticulous temperature regulation to safeguard the inherent fruit flavors characteristic of both grape varieties. This process includes direct pressing and the removal of grape stalks.

### VARIETALS

Grenache noir 60%, Cinsault 40%

### 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: ±10°C / ±50°F.

### TASTING

This wine is refreshingly crisp and quenching, boasting an ultra-pale hue tinged with a hint of salmon. Its aroma is impeccably clean, featuring vibrant notes of fresh citrus and white pear, complemented by a lingering floral jasmine essence. The texture is wonderfully complex, revealing deep, ripe nectarine flavors intertwined with subtle, delicious hints of yeasty dough.

### FOOD PAIRINGS

Enjoy with grilled meats, Mediterranean salads or simply as an aperitif.



**5 label artworks  
randomly printed.**

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



### Bruno Lafon Selection

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

