





# Languedoc, Famille Bruno Lafon, Ma Liberté, Vin de France, Blanc

Vin de France, VSIG, France

Celebrating the first wines to be released by each individual winemaking member of Famille Bruno Lafon, where every wine represents the taste, background and personality of the creator, with the wine of Bruno, the patriarch's creation representing his freedom in wine after a career of more than 40 years, Sharon's story of her journey in wine from the Cape in Africa to the South of France and Alice's Bruno's daughters background in food and wine, and her Gourmandise passion.

#### **PRESENTATION**

It's unusual to find a white wine from a hot area which has a refreshing, crisp character, but that's exactly what the grape Piquepoul delivers from the Languedoc in the deep south of France! Grenache Gris provides a fuller texture, oiliness and more stone fruit characteristics. The two complement each other making a balanced yet weighty white scented with fresh lemon and hedgerow blossom, with citrus and apple flavors and a salty edge.

#### WINEMAKING

"Harvests are made by hand relatively early to keep the freshness and the balance, very simple wine making with no technology: of course with our brilliant natural yeasts, no sulfites during fermentation – just a little bit during aging and before bottling. Only the pure expression of the terroir drives my decisions." says Bruno.

#### **VARIETALS**

Piquepoul 66%, Grenache gris 34%

#### 13.5 % 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, 5 to 10 years

#### TASTING

The nose reveals a refreshing and enticing blend of lemon, white pepper, crushed stone, chalk, and white flowers. The delicate palate showcases a mineral-driven character and a subtle chalky texture, accentuated by the vibrant taste of freshly squeezed lemon. Subtle hints of white flowers and herbal notes linger in the background, while the tingling acidity harmoniously combines with a touch of smoothness. This delectable wine is a perfect match for oysters.

## CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Fish, French cuisine, White meat, Poultry

