



BRUNO LAFON

wine selection

Bruno Lafon, French Wines From Bruno Lafon, P'tit Pinot, Vin de France, Rouge

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 an aromatic Pinot Noir with a lively personality, expressing strawberries, raspberries and red cherries on the nose, the hallmarks of a classic Pinot grown in a cool terroir.

TERROIR

High altitudes of the vineyards selected by Bruno provide the optimal temperate conditions necessary for aroma and color development in the wine.

WINEMAKING

Traditional vinification in stainless steel tanks, using low temperature fermentation (under 20°C / 68°F). Shortly after fermentation maceration in tanks for 2 to 4 weeks, before bottling

VARIETAL

Pinot Noir 100%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

SERVING

16°C/61F

AGEING POTENTIAL

2 to 3 years

TASTING

This bottling is an aromatic Pinot Noir with a lively personality, expressing strawberries, raspberries and red cherries on the nose, the hallmarks of a classic Pinot grown in a cool terroir. The ruby color in the glass suggests juicy summer red fruits on the palate, intermingled with flavors of freshly ground clove and goji berries. Silky soft tannins and a hint of dried herbs linger on the finish.

FOOD PAIRINGS

Good pairings: Charcuterie, ham and other cold meats. Patés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.



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

