



# Languedoc, Famille Bruno Lafon, Lucy In The Sky, Vin de France, Blanc

Vin de France, VSIG, France

"Lucy was adopted at 7 months of age from the Grassy Park SPCA in Cape Town South Africa, she was a timid little girl, but who wanted to be loved and give love at a time in my life where I desperately needed this. Over the next 10 years she developed an incredible personality and converted many friends who were not fond of dogs to being at least, Lucy lovers. Sadly she developed a brain tumor and trotted off across the rainbow bridge, our hearts breaking." Sharon Lafon.

#### **PRESENTATION**

In honor of Lucy and all re-homed dogs, a wine was created to pay tribute to them and the global animal charities. Grassy Park SPCA in Cape Town, who rescued Lucy, and Mutare SPCA in Zimbabwe, who supported the family during their time farming, are the nominated organizations. Despite challenges, they tirelessly protect animals and educate communities. 15 cents from every bottle of Lucy in the Sky wine sold will be donated to these exceptional African charities. Let's raise our glasses to Lucy in the Sky with love and support for these outstanding organizations.

#### LOCATION

With Lucy in the Sky Chardonnay, Sharon and Bruno demonstrate all of their expertise in choosing matching terroirs: cool and mineral, in the upper Limoux Valley, saline near the local Thau lagoon or from the western part of Languedoc, lending richness and roundness.

## WINEMAKING

Night-time harvesting, and must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, light filtration before bottling.

#### AGFING

No oak treatment.

# VARIETAL

Chardonnay 100%

# 13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

### **SERVING**

T° of service: 12°C / 54°F.

#### **TASTING**

This bottling is a straightforward, easy-drinking and plump Chardonnay. Peach, pineapple and citrus fruits give a round impression on the palate, finishing with a crisp edge, along with hints of nut meat adding complexity and texture and therefore proving versatile with a wide array of foods.

## FOOD PAIRINGS

Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns, steamed or grilled fish, fish pâtés, fish, chicken or vegetable terrines and pasta or risotto with spring vegetables. Also goes well with creamy vegetable soups.



