



BRUNO LAFON | GRENACHE

Vin de France, VSIG, France

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

The village of Magalas, where The Grenache is vinted, sits amongst the vineyards owned by Bruno Lafon. These carefully selected vineyards produce exceptional Grenache and Syrah. Utilizing organic farming practices, followed by minimal aging in Burgundy wine barrels, the result is an elegant, complex and expressive wine that speak eloquently of its birthplace, the beautiful Languedoc region.

WINEMAKING

No oak treatment

VARIETAL

Contains sulphites

Grenache noir 100%

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

5 years, 5 to 10 years

TASTING

This wine shows delicious food-friendly levels of black fruits, acidity and a fine balancing tannic structure. This is a straight hedonistic Grenache Noir. Brambles, black currants and licorice all come together in this dense wine and the fruit preserves are spiked with spicy notes of garrigue, violet and faint pepper. The creamy mouthfeel is balanced by medium tannins and a long, supple finish.

FOOD 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.

