



# BRUNO LAFON

wine selection

## BRUNO LAFON | PINOT NOIR

IGP Pays d'Oc, 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

Because the vineyards are located in the Limoux area sitting in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys 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, allows the production of some of incomparable red wines, and notably Pinot Noir.

### WINEMAKING

Picked from high-lying and north facing vineyards, cold maceration prior to fermentation and gentle winemaking process; aging in concrete vessels and partially in oak for maturation before bottling.

### VARIETAL

Pinot Noir 100%

### SERVING

T° of service: 16°C / 61°F

### AGEING POTENTIAL

5 years

### TASTING

This 100% Pinot Noir captures senses with floral scents including violet and flowering wild thyme. Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco & spice. The palate is juicy but balanced by rich forest floor, clove and savory flavors. Good tension between acid and fine tannins offers a well-rounded palate with appealing length.

### FOOD PAIRINGS

There are ingredients that will pair with practically any pinot noir such as duck and mushrooms and others, such as salmon or tuna. Good pairings: Roast chicken or guinea fowl. Rare fillet steak and carpaccio. Beef Wellington. Roast pork with herbs and fennel. Chicken or turkey sausages. Dishes with morels and other wild mushrooms.

#### Bruno Lafon Selection

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

