

Bruno Lafon

Côte Midi, Chardonnay, Blanc, 2023

Vin de France, VSIG, France

Côte Midi is a sunny stroll through Southern France's wine wonderland, where terroirs and microclimates throw a wild party under the golden sun, inspiring this lineup of fabulous wines. Bruno Lafon and his merry band of winegrowers are like the cool DJs, blending tradition with a fresh wine perspective. These wines? They're your one-way ticket to a generous, food-friendly, and oh-so-easy sipping adventure!

PRESENTATION

Within the expansive Côte Midi collection, Bruno employs distinct labels that capture the essence of the numerous Southern terroirs. Consequently, each label serves as a snapshot of a landscape, with their printing done digitally and in a random fashion. Born under the same Burgundian sun, Bruno Lafon and Chardonnay are like two peas in a pod! Bruno's vineyards, perched up high, create just the right climate for nurturing those delightful aromas and that tantalizing tautness in the wine. They're practically a dynamic duo of altitude and flavor!

THE VINTAGE

"I have a soft spot for Chardonnays that thrive on limestone soils, offering a delightful blend of freshness and harmony. With this wine, I've taken a straightforward approach, emphasizing the pure fruit flavors and the unmistakable essence of its origin. Supported by vibrant, tangy fruit notes, this wine is a true standout that promises a thoroughly enjoyable experience." Bruno Lafon

WINEMAKING

Picture this: It all begins under the cover of darkness as we harvest the grapes. Then, we perform a mystical process of must clarification at chilly temperatures. The transformation continues with a slow fermentation dance inside stainless steel tanks, where temperatures hover at a tantalizing 16°-17°C. And just before the grand finale in the bottle, we give it a gentle, almost cinematic, filtration. The magic behind the scenes of crafting something truly enchanting!

VARIETAL

Chardonnay 100%

13 % 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, 3 to 5 years

TASTING

In this bottling, you'll find a no-nonsense, approachable Chardonnay, sourced from one of Bruno's top collaborator vineyards. Delight in the flavors of peach, pineapple, and zesty citrus that create a smooth and full-bodied experience on the palate. It wraps up with a refreshing touch, accompanied by subtle notes of nutty goodness that add layers of complexity and texture. This Chardonnay is like a culinary chameleon, perfectly suited to complement a wide range of dishes.



**5 label artworks
randomly printed.**

Available in case of 6 or 12 bottles 75cl.
MOQ apply for orders using 1 artwork.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

