



# Core Midi

# 5 label artworks randomly printed.

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



## Côté Midi, Chardonnay, Blanc, 2023

Vin de France, VSIG, France

Côté 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 Côté 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:  $\pm 12$ °C /  $\pm 54$ °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.



