



Le P'tit Rosé de Bruno, Rosé, 2023

Vin de France, VSIG, France

Bruno Lafon didn't just make wine; he made friends in the vineyards! Over the past couple of decades, he worked his charm with Languedoc growers, convincing them to join his grape squad. It's like he had a secret handshake for access to the crème de la crème grapes. Cheers to Bruno, the grape whisperer!

PRESENTATION

Our wine is like a diva in a bubble bath—treated with utmost delicacy and chilled out to the max in the winery. We're all about preserving that superstar status: vivid aromatics and fresh fruitiness that'll make your nose do the happy dance. But wait, there's more! It's got a full-bodied personality, a texture so rich it could start a book club, and a finish that lingers like a guest who doesn't want to leave the party. Cheers to the wine that's both a prima donna and the life of the party!

LOCATION

We don't just pick grapes; we choose them like we're casting the lead roles in a blockbuster movie. We go for those early-ripening Grenache Noir and Cinsault grapes that are like rock stars—ripe and ready without packing on the sugar pounds. Then, it's a gentle spa day for the fruit, getting fermented at cool winery temperatures to keep those aromatics and fresh fruit vibes shining. And guess what? We're all about that bright aroma, zesty flavors, and a texture that's smoother than a pickup line in a rom-com. Our wine has it all: the looks, the talent, and a finish that lasts longer than your last Netflix binge.

WINEMAKING

We're talking winemaking traditions here, like Grandma's secret recipe for apple pie. We use stainless steel vessels and treat those grapes like royalty, with temperature control that's more precise than your grandma's knitting. When it's time to press, we do it directly and say goodbye to those grape stems faster than a magician's disappearing act, all at a cool 5°C.

VARIETALS

Cinsault 50%, Grenache noir 50%

12,5 % VOL.

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

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Get ready for a sip of sunshine in a glass! This wine is so fresh, it's practically doing the cha-cha on your taste buds. Picture it: pale as a sunbathing ghost with a hint of salmon blush. The aroma? It's like a citrusy symphony with white pear and a jasmine serenade that just won't quit. And the taste? Oh boy, it's like biting into a juicy nectarine while dreaming about freshly baked bread. This wine is like a beach vacation for your mouth! Pair it with everything from light salads to seafood that's so fresh, it's still got a tan.





