



Vignobles du Languedoc

BRUNOLAFON
wine selection

Famille Bruno Lafon, Le cœur a ses raisons, Rouge, 2021

AOP Languedoc Pézenas, Languedoc-Roussillon, France



Celebrating the first wines to be released by each individual winemaking member of Famille Bruno Lafon, where every wine represents the taste, background and personality of the creator, with the wine of Bruno, the patriarch's creation representing his freedom in wine after a career of more than 40 years, Sharon's story of her journey in wine from the Cape in Africa to the South of France and Alice's Bruno's daughters background in food and wine, and her Gourmandise passion.

PRESENTATION

"Le cœur" reflects a life journey in wine, a path that had no reason at its start yet became a journey of discovery and passion. It's the first wine I have created in a wine career encompassing 30 years of being the supporting role behind the wines. I am humbled to finally be able to put my name to this beautiful wine and claim it as my own. Welcome to the journey." Sharon-Louise Lafon.

WINEMAKING

Harvest by hand, the Syrah are 100 % destemmed while the Grenache are 50 % whole bunch and 50% destemmed. Both grape components are co-fermented through the grapes purely natural wild yeasts. During the fermentation there is no addition of SO2.

AGEING

Ageing is 50 % in 5-year-old Burgundy barrels and 50% in aged concrete tanks. A micro addition of SO2 during aging only if required on a barrel-by-barrel basis, with another possible small dose just prior to bottling.

VARIETALS

Grenache noir 60%, Syrah 40%

14,5 % VOL.

GM: No.

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

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

This full-on hedonistic blend shows intense black fruit core of boysenberry while raspberry fruit preserves are spiked with spicy notes of garrigue, violet, pepper and crushed granite. Rich and thick on the palate, the creamy mouthfeel is balanced by soft ample tannins and a long, gripping finish.

FOOD PAIRINGS

The optimal food pairings would be dishes complementing the spice and savory elements of the wine. Richer white meats such as duck or wild fowl would be good pairings as well as grilled meats, if serving the wine slightly chilled to offset the smoked character of barbecued meat or vegetables. If pescatarian, opt for a heavier style of fish such as a tuna steak.



Bruno Lafon Selection

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