



Vignobles du Languedoc

BRUNOLAFON
wine selection

Famille Bruno Lafon, Fruit Défendu, Rouge 2023

Vin de France, VSIG, France

“Vine growing and wine are in my blood. With my native Burgundian background, Magellan was an opportunity to write my own story. The Languedoc offers new terroirs, grape varieties and challenges. Now after 20 years of living the land, I relish each new vintage and in doing so have been privileged to now make wines that I enjoy, mirroring both my culture and second home”. Bruno Lafon

PRESENTATION

Bruno uses only certified organic and/or sustainably farmed fruit and production practices to handcraft the finest environmentally sensitive wines. The wine’s name Le Fruit Défendu, literally the Forbidden Fruit in French, is a reflection of both the Story of Creation and the new “Garden of Eden”. The status of organic products and eco-friendly wines have both been categorized at times, as being only for the hobbyist. However, like Eve in the Garden, once tasted, a new empowerment is realized.

LOCATION

Most of the estate is situated in the Pech Redon region, named after its characteristic round hill. The area’s Triassic sandstone offers exceptional conditions for vine cultivation. Its excellent drainage eliminates stagnant water, naturally protecting against diseases. The soil retains subsoil coolness, shielding vines from drought. This slightly acidic soil yields wines with pronounced minerality and delicately fine tannins.

WINEMAKING

Hand-picked from high-lying and north facing vineyards, cold maceration prior to separate fermentation and gentle winemaking process; aging in concrete vessels for maturation and blended before bottling.

VARIETALS

13 % VOL.

Cinsault 40%, Grenache noir 40%, Syrah 20%,
Available in 3L Bag-in-box®

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The Fruit Défendu is from a special plot of 60-year-old Cinsault. In the glass, the wine has a bright, medium ruby color. The nose unfolds with small red berries and a bit of citrus peel, seasoned with just a suggestion of white pepper. On the palate, the wine is medium-bodied (definitely not slumbering, fat fruit bomb), with pretty flavors of ripe red raspberries and a touch of plum (from 10% young-vines Syrah). Long and lively on the finish, with just the perfect hint of thick-skin tannic structure.

FOOD PAIRINGS

The perfect complement to all grilled foods as well as white meats such as roast guinea fowl, rabbit with mustard and Normandy-style poultry or veal.



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

