



Vignobles du Languedoc

BRUNOLAFON
wine selection

Languedoc, Famille Bruno Lafon, Ma liberté, AOP Languedoc Pézenas, Rouge

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

"Without constraints, freedom shows me the way to make a wine out off the beaten paths: grapes that I like, first of all with some Mourvèdre for its panache and its non conformism, some Grenache because it knows how to express an unexpected delicacy on our sand stone soils, and a little bit of Carignan to stay deep in this rocky and extreme South of France." Bruno Lafon

WINEMAKING

"Harvests are made by hand relatively early to keep the freshness and the balance , very simple wine making with no technology: of course with our brilliant natural yeasts, no sulfites during fermentation – just a little bit during aging and before bottling. Only the pure expression of the terroir drives my decisions." says Bruno.

VARIETALS

Mourvèdre 60%, Carignan 30%, Grenache noir 10%

14,5 % VOL.

GM: No.

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

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

This wine features exciting spice-driven notes that resemble cinnamon red hots, showing plenty of the varietals dark, brooding characters, with flavors of chocolate, plum and cola rounded out by a dash of tree bark. Brilliant winemaking and no sulfites during the fermentation has resulted in a creamy, lush mouthfeel, making the wine much more approachable in its youth. It's a bolder, more dense style than the other Famille Bruno Lafon wines on the palate, but very flavorful, showing great freshness and finesse on the finish.

FOOD PAIRINGS

A very easy pairing would be with any grilled meat cooked with herbs and Mediterranean spices , we would like it with aubergines dishes – just grilled or on a moussaka; thanks to its balance and freshness it could perfectly be the wine of a complete meal: the pairing with soft cheese is really interesting and we could finish beautifully with a chocolate dessert – if not too sweet!



Bruno Lafon Selection

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