



Vignobles du Languedoc

BRUNOLAFON
wine selection

Languedoc, Famille Bruno Lafon, Les Millemandises, AOP Languedoc, Blanc

AOP Languedoc, 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

Bruno has much pleasure from seeing the influence of Alice in the family Domaine, her contribution to the evolution in style of winemaking, packaging and streamlining of the business operations. Her first creation "Les Millemandises" represents her hardworking in the vineyard, hand harvesting and minimal intervention in the cellar using age old family winemaking practices. Alice sees the world as a recipe book and she only works with the best ingredients!

WINEMAKING

Night-time harvesting (by hand), and must clarification at low temperatures, separate fermentation (started with natural yeasts and no addition of SO2 during the process) at 16°-17°C in stainless steel tanks, blended onwards and light filtration before bottling. No oak treatment.

VARIETALS

Roussanne 34%, Grenache blanc 33%, Rolle ou Vermentino 33%

13,5 % VOL.

GM: No.

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

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Subdued aromas of apple, pear and a tinge of lemon show on the nose of this bottling. On the palate, a combination of white peach, ginger, lively herb and salty mineral notes create a tension, providing the foil. There's a zesty edge with wet stone, lime-peel and grapefruit-juice aromas making for a very crisp sip. It is mouth-filling but technically light-bodied with refreshing balance and vivid flavors.

FOOD PAIRINGS

High on the intensity spectrum, Millemandises will pair with a wide variety of foods from fish dishes to gamy meats like lamb. The secret to pairing is to consider its spiced tropical "greenness" in your tool kit when pairing with food. It will show particularly well with softly spiced dishes, whether they be of Moroccan, Spanish, Indian or Asian origin. Just remember not to go too spicy with heat because alcohol makes capsicum burn!



Bruno Lafon Selection

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

