



L'Artisan, Cinsault & Grenache, Rouge

Vin de France, VSIG, France



L'Artisan is what happens when a Burgundian winemaker heads south, falls for the Languedoc, and decides to have some serious fun with serious wine. Bruno Lafon swapped grand crus for garrigue and never looked back. With over 30 vintages under his belt and a twinkle in his eye, he crafts wines that blend French flair with southern charm, no beret required.

PRESENTATION

This blend of Cinsault and Grenache is Bruno's tribute to the sun-soaked South, crafted with care, not shortcuts. Sourced from old vines rooted deep in Languedoc's rugged soils, it's a wine of natural charm: juicy, spicy, and refreshingly honest. Each sip is a nod to the craft of blending, where balance is felt, not forced, and character is shaped in the vineyard, not the lab.

TERROIR

The grapes are sourced from vineyards across southern Languedoc, where the warm, sunlit climate and varied soils, ranging from sandy loam to deep alluvial clay, offer ideal conditions for Cinsault and Grenache. These well-drained, mineral-rich soils, along with deep vine roots, bring structure, spice, and complexity to the wine.

WINEMAKING

The grapes are fully destemmed and crushed before fermentation. Multiple yeast strains are introduced, and the juice is aerated throughout fermentation, which peaks at 82–86°F. After pressing, the wine undergoes a long post-fermentation maceration of 2 to 4 weeks before blending and bottling. It is aged entirely in tank with no oak influence, preserving the purity of the fruit.

VARIETALS

Cinsault 50%, Grenache noir 50%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

This full-bodied yet easy-drinking red bursts with flavors of blackberry preserves, accented by notes of anise and cinnamon. Smooth and satiny in texture, it's lifted by a bright mineral edge and a refreshing finish that keeps each sip lively and clean.

FOOD PAIRINGS

This blend pairs well with a wide range of dishes, from grilled meats like pork tenderloin or burgers, to hearty stews and barbecue chicken. It also complements dishes with smoky or spicy notes such as chili, roasted vegetables, or flatbreads with charred toppings. Try it with a warm lentil salad or mushroom pasta for a flavorful vegetarian option.



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