



# Un Jardin d'été

A summer staple and celebration

**BRUNOLAFON**  
wine selection

## Un Jardin d'été Brut Rosé, Sparkling,

Vin de France, VSIG, France



As we head into beautiful summer weather, there's no better way to celebrate than to be outside. And, while it's great to celebrate and raise a glass on your own, why not invite family and friends over to join in the fun of a Garden Party?

### PRESENTATION

This idea was our guideline when Bruno produced this wine full of sunshine flavors and fragrant Mediterranean scents, lifted by gentle and airy bubbles.

### WINEMAKING

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of all varieties. Direct pressing and stalk removal at 5°C. Once the base wine blend has settled and is ready to be made into sparkling, it is transferred into our Charmat tanks where pressure builds up in the tank. Once the wine has reached its target pressure the wine is chilled down in order to stabilize it and left to settle prior to isobaric bottling.

### VARIETALS

Merlot 60%, Syrah 30%, Grenache noir 10%

### 12,5 % VOL.

Contains sulphites. No..

### SERVING

T° of service: 6°C / 42°F.

### AGEING POTENTIAL

Enjoy all year long, 5 years

### TASTING

Pale pink in color, effusive in lemon and wild strawberry, this sparkler is a blends Merlot, Syrah and Grenache. Aromas of bread crust, pomegranate and aromatic herb carry over to the palate along with wild strawberry and graphite, while an elegant perlage lends finesse. Focused acidity brightens the palate around flavors of oyster shell, sea spray and ripe red berries.

### FOOD PAIRINGS

"This sparkling wine is especially created to be served chilled on ice in a tall glass. The wine is rich and aromatic enough and has the perfect residual sugar level to be enjoyed to the fullest when drinking on ice." Bruno Lafon.

From frittata to fruit tarts, citrusy salads to spicy BBQ, Jardin d'été can better your brunch, offer a refreshing aperitif and claim its place at the table from breakfast to dessert. As it stands up to meals that combine sweet and savory flavors, sparkling rosé is also one of the best wines to serve for Thanksgiving.



### Bruno Lafon Selection

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

