

Bruno Lafon

Bruno Lafon, Cinsault & Grenache, Vin de France, Rouge, 2020

Vin de France, VSIG, France

"From Rhône, Côtes-de-Provence, and beyond, the wines in Lafon's line characterize French winemaking. They are unique, generous, fruity and have the ability to surprise you. By reflecting their origin and retaining pure fruit expression, they emanate a refined elegance that's indicative of the terroirs they're grown in. Lafon's ability to intertwine influences from old and new French winemaking styles is how he can keep producing such pleasurable wines." Martha Stewart | <https://marthastewartwine.com>



TERROIR

The fruits for this wine were sourced from vineyards located across southern Languedoc. An array of soil profiles including free draining alluvial clayey subsoils and sands, combined with high sunshine hours make this part of South of France 'home' to southern varieties Cinsault and Grenache - all giving complexity and spice to the wine thanks to the deeply rooted vines.

WINEMAKING

100% crushed and destemmed to fermentation vessels. Inoculated with several strains of yeast and aerated throughout fermentation, peaking in temperature at 28-30°C. Pressed off skins and aged in tank (with a long post-fermentation maceration of 2 to 4 weeks) prior to final blending and bottling. No oak treatment.

VARIETALS

Cinsault 50%, Grenache noir 50%

14 % VOL.

No 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 years

TASTING

Blackberry preserves are marked by shades of anise and cinnamon in this bright, fruit-focused equal blend of Grenache and Cinsault. While full bodied and satiny in texture, it's a fresh, easy-drinking red with a zesty mineral spine and crisp black-currant acidity.

FOOD PAIRINGS

Grenache is one of the most versatile wines to pair with food. Due to its spiciness, pure red fruits, fresh attributes and the myriad of different levels of depth and textures, Grenache works well with a diverse array of food. Cinsault delivers fresh, punchy reds that are just as floral as they are fruity. But that said, it's somewhat smoky character, you'll do better with stew or boeuf bourguignon, especially augmented by its Grenache equal partner in the blend.



Bruno Lafon Selection

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