



BRUNO LAFON

wine selection

Racine, AOP Côtes-de-Provence, Rosé

AOC Côtes de Provence, Provence, France

Established in South of France, and not unlike with age-old vineyards, we find our inspiration in our long fruitful relationship with the best producers. Here you will come across our delicious rosé sourced from the best vineyards of Provence.

PRESENTATION

When stocking up on summer wine, ice-cold rosé is a natural choice. What could be better after a long, hot day and a sweaty commute? Bringing sunshine from the first sip, it's versatile with different foods, and bridges the gap between white and red so perfectly. The great thing about good, dry rosé is its savory, often mineral edge, paired with refreshingly crisp acidity.

WINEMAKING

Harvested at sunrise to noon. Destemmed and slightly crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures.

VARIETALS

Cinsault 50%, Grenache noir 30%, Syrah 20%

13.5 % VOL.

Contains sulphites.

SERVING

T° of service: 10°C / 50°F.

AGEING POTENTIAL

2 to 3 years

TASTING

This is a rich, impressive blend, packed with ripe strawberry fruits, rhubarb and citrus notes as well as a full and rounded character. The red fruits are balanced by a crisp edge that will allow it to age for several months. Racine Provence has great intensity as well as strong minerality and saltiness. It's rich, juicy and structured.

FOOD PAIRINGS

Light salads (Niçoise), pasta and rice dishes, especially with seafood, raw (fish roe and salmon tartare) and lightly cooked shellfish and grilled fish and goats' cheeses.



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Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

