



Vignobles du Languedoc

BRUNOLAFON
wine selection

Famille Bruno Lafon, Les Millemandises, Rouge

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

Harvested by hand, the 3 grapes are destemmed and co-fermented; natural yeasts, no SO2 during the fermentation – just a little bit during the aging and before the bottling.

AGEING

Aging is 30 % in 5 years old burgundy barrels, 70% in concrete tanks.

VARIETALS

Grenache noir 40%, Syrah 35%, Cinsault 25%

14 % VOL.

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

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

True to Alice's Southern France Terroir, with good fruit expression, textured palates and beautiful length on the finish, this Grenache, Syrah & Cinsault blend - grown on mostly sandy soils, displays charming and complex aromas of garrigue, freshly crushed raspberries and earthy spices boasting all of the character traits of southern grape varieties along with interesting notes that are linked to its various terroirs of origin. The whole bursts with intoxicating aromas of potpourri and ripe cherries. The tannins are soft, giving it a lush and vibrant mouthfeel and a delicate finish that retains a sense of power.

FOOD PAIRINGS

Versatile, this wine is made to pair with food. Due to its spiciness, pure red fruits, fresh attributes and the myriad of different levels of depth and textures, this wine works well with a diverse array of food. Grenache and Cinsault pair magically with grilled and braised meats like beef, veal, pork, chicken and of course game.



Bruno Lafon Selection

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

