



L'Artisane

By Alice Lafon

BRUNOLAFON
wine selection

L'Artisane, Grenache Blanc | Roussanne, Blanc, 2021

AOP Languedoc, Languedoc-Roussillon, France



L'Artisane par Alice Lafon is a range of excellent wines for enjoying either by the glass or serving together with a meal shared around the table. Wines that remain true to their Southern France Terroir, with good fruit expression, textured palates and beautiful length on the finish. These wines represent the handwork of Alice, her work in the vineyard, hand harvesting and minimal intervention in the cellar using age old family winemaking practices.

TERROIR

The sites for the both varieties differ. The Grenache is planted on Villafranchian soils (made of compact clays) offering very good acidity meaning the wines are always fresh. The lion's share of the Lafon estate is located in the Pech Redon area, meaning round hill. It's Triassic sandstone has miraculous attributes for growing vines. It's good drainage prevents standing water. These slightly acid soils produce wines with high minerality and very finely textured tannins. This is where Alice's Roussanne is planted.

WINEMAKING

Hand-picked and sorted onsite. The grapes are destemmed and transferred to the press using a conveyor belt. Light pressing at very low pressure is used. The juice is then cold settled and placed in casks. Alcoholic and malolactic fermentation occurs in Burgundy casks previously used for 2 or 3 wines and the wines are racked five months later.

VARIETALS

Grenache blanc 60%, Roussanne 40%

14,5 % VOL.

Contains sulphites. No..

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

There is great intensity of flavor in this wine. It's serious and ripe with delicious exotic flavors from the blend of Grenache Blanc and Roussanne. Those notes continue through to the round, medium-weight palate, with additional flavors of melon and gentle oak (suggesting malolactic fermentation, but the remaining acidity is sufficient to keep it all in balance) adding richness. The ample pear notes shine through on the finish, along with a hint of dried apple-skin flavor.

FOOD PAIRINGS

This bottling is a food friendly white wine, pairing best with seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, seabass, clams and mussels. It also pairs perfectly well with chicken, veal, pork dishes, spicy flavors and Asian cuisine. Works its magic with a diverse array of cheeses, both hard and soft, and especially with dry got cheese.



Bruno Lafon Selection

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