

# Bruno Lafon

## Bruno Lafon, Organic Gallorum, AOP Languedoc, Rouge, 2018

AOP Languedoc, Languedoc-Roussillon, 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 vineyard is located in the Pech Redon area, meaning round hill, near Béziers in the heart of Languedoc. Its Triassic sandstone has miraculous attributes for growing vines. It's good drainage prevents standing water and therefore provides a natural barrier against disease. It has the ability to store up coolness in the subsoil so that vines never suffer from drought. These slightly acid soils produce wines with high minerality and very finely textured tannins.

### WINEMAKING

Hand-picked, organically farmed fruits. Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F). Long after fermentation maceration in tanks for 2 to 4 weeks. Aged partially in new and second-wine barrels 10 months.

### VARIETALS

Grenache noir 55%, Syrah 30%, Carignan 15%

### 14,5 % VOL.

Contains 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 to 10 years

### TASTING

This gorgeous blend of Grenache, Syrah and Carignan is packed with black-fruit notes, framed by ripe, well-integrated and soft tannins. The focus is on freshness and purity; the palate offers a juicier fruit intensity, followed by notes of baking spice, mesmerizingly pure fruit and savory flavors that linger on a long finish.

### FOOD PAIRINGS

With its bold red fruit and earthy-meaty notes, this wine pairs deliciously with sea snails in garlic, better known as Escargot. It also works quite well in pairings with rich foods like stews, braised and roasted meat dishes, all types of beef, lamb, goat, beef, duck, chicken and pork.

