

BRUNO LAFON | CABERNET SAUVIGNON

Bruno Lafon wines are wines Bruno personally endorses with passion. With more than 30 years of experience in wine-making and viticulture, Bruno has a unique insight and feeling for seeking out exceptional wines across the pricing spectrum. His extensive experiences, first as Head of Comte Lafon in the 1980's, then as founder of his own estate in the South of France have given him a unique and respected place in the international wine industry.

PRESENTATION

Across the 40,000

hectares hosting the 23 Languedoc AOC's and 19 IGP's, no wine resembles another, the only consistency being the Mediterranean, ever since ancient times,

influencing climate and growth: mild winters, hot and dry Indian summers, scents from the scrubland and the winds carrying the sea spray. And because most

of Bruno's selected vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, they enjoy a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, produces amazing wines.

WINEMAKING

No oak treatment

VARIETAL

Cabernet sauvignon 100%

AGEING POTENTIAL

5 to 10 years

TASTING

Black plum and marzipan aromas make for an intriguing nose. It's equally bright but generous, with a velvety texture, assertive tannins and balanced acidity. Flavors of tart blackberries, cassis and licorice. Each sip reveals fruit-forward dark black fruits graced with touches of rosemary, violets and thyme.

FOOD PAIRINGS

Red meat on the grill, lamb kidney skewer, cold cuts or eggplant by way of vegetables.



SUD DE FRANCE