



BRUNO LAFON

wine selection



Bruno Lafon | Blanc de Blancs, Sparkling Brut

Vin de France, VSIG, France

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

This idea was our guideline when Bruno produced this wine full of sunshine flavors and fragrant Mediterranean scents, lifted by gentle and airy bubbles.

WINEMAKING

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of all varieties. Direct pressing and stalk removal at 5°C. Once the base wine blend has settled and is ready to be made into sparkling, it is transferred into our Charmat tanks. Temperature and mixing regimes are carefully planned and monitored over this very important part of the process and the sensors on the tank measure the progress of pressure build up in the tank. Once the wine has reached its target pressure the wine is chilled down in order to stabilize it and left to settle prior to isobaric bottling.

VARIETALS

Chardonnay 50%, Colombard 30%, Sauvignon blanc 20%.

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Delicate freshly sliced lemon and grapefruit peel aromas play nicely with a biscuit dough note. The palate is light and airy in feel and concentration, offering pillowy bubbles, white grapefruit and pomelo. Fresh lime tones linger while a hint of sweet almond backs up the finish.

FOOD PAIRINGS

The effervescence that fills a glass of Bruno's sparklings has the power to transform ordinary moments into celebratory ones! From frittata to fruit tarts, citrusy salads to spicy BBQ, Bruno's sparklings can better your brunch, offer a refreshing aperitif and claim its place at the table from breakfast to dessert. As it stands up to meals that combine sweet and savory flavors, sparkling rosé is also one of the best wines to serve for Thanksgiving.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Sea food, Shellfish, Fish, White meat



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

