



Un Jardin d'été

A summer staple and celebration!

BRUNOLAFON
wine selection

Un Jardin d'été, Sparkling White, Vin de France, Blanc

Vin de France, VSIG, France

As we head into beautiful summer weather, there's no better way to celebrate than to be outside. And, while it's great to celebrate and raise a glass on your own, why not invite family and friends over to join in the fun of a Garden Party?

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 skin removal at 3°C. Once the base wine blend has settled and is ready to be made into sparkling, it is transferred into our Charmat tanks where pressure builds 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 % VOL.

GM: No.
Contains sulphites.

SERVING

T° of service: 6°C / 42°F.

AGEING POTENTIAL

Enjoy all year long, 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 Jardin d'été has the power to transform ordinary moments into celebratory ones! Enjoy a glass sat out in the sun, with light salads, pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. This sparkler craves for fried chicken or buttered popcorn.

REVIEWS AND AWARDS

"This sparkling wine is especially created to be served chilled on ice in a tall glass. The wine is rich and aromatic enough and has the perfect residual sugar level to be enjoyed to the fullest when drinking on ice."

Bruno Lafon



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

