

# SUMMER DEW

Bruno Lafon



## ROSÉ DE FRANCE 2018

Classification: Vin de France

Vineyards: South of France, Languedoc

Terroir: high-lying, with cool temperatures, nearing the Med. Sea

Viticulture: sustainable

Vintage: 2018

Grapes: Grenache (50%) and Cinsault (50%)

From the dew of bleeding to the dew of pressing, passing through the dew of maceration, its winemaking process is both peculiar and demanding. But with spring in full swing and the beautiful days of summer just around the corner, one's thoughts turn inevitably to the lighter side of things!

So why do we give it so much interest? Nothing is quite as emotive as a glass of chilled rosé on a hot summer day.

This wine is a wonderful fruit salad of grapes (Grenache & Cinsault), vibrant and lively, which makes it for a deliciously fresh rosé. Pink grapefruit, elegantly brushed with distinct stylish and stony minerality with creamy kumquat, hints of rhubarb, burst in the mouth. Layered with a touch of soft and juicy spices, the acidity results in a crisp, crunchy and zesty delicate finish.

Traditional winemaking process in stainless vessels with careful temperature control to protect the natural fruit flavors, typical of both varieties. Direct pressing and stalk removal at 5°C.

Perfect hot weather pour, by the glass, along with spicy dishes, Niçoise, BBQ, salmon tartare and roe, al fresco.

T° of service: ±10°C / ±50°F.

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