

GRAFT
WINE COMPANY

LE SUD PAR BRUNO LAFON / NOS VINS DU SUD /
2020 / LANGUEDOC-ROUSSILLON / FRANCE

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VITICULTURE + VINIFICATION

France's gorgeous Southern coastline, hugging the Mediterranean between Spain and Italy, produces delicious wines suited for all: crisp whites and robust, fruit filled and concentrated reds from the Languedoc and the Rhône, bright, thirst-quenching rosés from Provence and rich, elegant sparkling wines from altitude areas. The South of France is notable among French wine regions for its consistently fine growing conditions. The northern latitude – even though it's the South of France, the region is still far north of almost all of Spain and Italy's vineyards – ensures long days during the growing season, so grapes ripen fully. The Gulf Stream and Mediterranean Sea keep it balmy. Cold maceration for four days prior to fermentation in stainless steel tanks and gentle winemaking; ageing in concrete vessels and partially (25%) in older French oak for maturation before bottling. Grapes are fully de-stemmed. Cold maceration for 4 days, prior to fermentation. No pigeage, just very soft pumping over once a day. Fermentation takes place half in concrete tanks and half in large neutral wood. Malolactic fermentation. No new oak, 25% of the wine was aged in Burgundy barrels of 3 to 5 year old.

TASTING NOTE

This Pinot Noir captures senses with floral scents including violet and flowering wild thyme. Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco & spice. The palate is juicy but balanced by rich forest floor, clove and savory flavors. Good tension between acid and fine tannins offers a well-rounded palate with appealing length. Picked from high-lying and north facing vineyards, four days of cold maceration prior to fermentation in stainless steel tank; ageing in concrete vessels and one-quarter in older French oak for maturation before bottling.

FACTS + STATS

WINEMAKER	BRUNO LAFON
VARIETIES	100% PINOT NOIR
APPELLATION	LANGUEDOC-ROUSSILLON
CLOSURE	NATURAL CORK
ALCOHOL	13%
SUGAR	0 G/L
TOTAL ACIDITY	3.3 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	42 MG/L
CASE SIZE	6

