Le P’tit Chardo

Bruno Lafon

A smooth, peachy Chardonnay with Burgundian roots and the generous fruit of southern France.

Country	France
Region	Languedoc-Roussillon
Grapes	100% Chardonnay
Vintage	2025
Alcohol	13% ABV
Bottle size	750 ml
Style	Dry white, soft and rounded
Suitability	Vegan and vegetarian



Tasting note

Ripe peach, pineapple and citrus give this Chardonnay a generous, sunny character, with a subtle nutty note adding interest. The palate is rounded and creamy, balanced by lively acidity and a lightly saline finish. Soft and approachable, with enough freshness to keep you coming back.

The producer

Bruno Lafon learned his craft at his family’s Domaine des Comtes Lafon in Meursault before moving to the Languedoc. Working with trusted local growers, he seeks out cooler sites around Limoux and beyond, bringing his Burgundian experience to expressive Chardonnay and Pinot Noir at accessible prices.

Winemaking

Chardonnay from cooler Languedoc sites is harvested at night to preserve freshness. The juice is clarified at low temperatures, then fermented at 16–17°C in stainless steel. Ageing also takes place in steel, followed by light filtration before bottling, keeping the wine focused on its fruit without oak influence.

Food pairing

Crab, prawns, fish pâté and chicken terrine. Lovely with seafood and lighter poultry dishes.