Le P’tit Pinot Noir

Bruno Lafon

Fresh southern French Pinot with Burgundian roots. Juicy red berries, silky texture and savoury spice.

Country	France
Region	Languedoc-Roussillon
Grapes	100% Pinot Noir
Vintage	2025
Alcohol	13.5% ABV
Bottle size	750 ml
Style	Red, dry, soft and juicy
Suitability	Vegan and vegetarian



Tasting note

Strawberry, raspberry and red cherry lead the aromas, with darker fruit and savoury spice adding depth on the palate. Juicy and fresh, with fine tannins that give a gentle grip beneath the silky texture. An approachable Pinot with enough structure to sit comfortably alongside roast chicken or mushroom dishes.

The producer

Bruno Lafon grew up in Burgundy’s celebrated Comtes Lafon family before heading south to explore the Languedoc’s potential. His Les P’tits Cépages range draws on longstanding relationships with local growers. For Pinot Noir, he seeks out cooler, higher-altitude sites where the grape can retain its fragrance and freshness.

Winemaking

Made from 100% Pinot Noir sourced from higher-altitude Languedoc vineyards. Traditional fermentation takes place in stainless steel below 20°C, followed by two to four weeks of post-fermentation maceration in tank. The wine stays in stainless steel before bottling, preserving its bright fruit without adding oak flavour.

Food pairing

Roast chicken with mustard cream sauce, mushroom risotto or grilled salmon.