



Languedoc, La Maison Lafon, Vignes hautes, Vin de France, Rouge

Vin de France, VSIG, France

Bruno Lafon believes his wines should first express the utmost respect for the primary material ... site, soil and vines. His grapes are produced from single or at the most two organic or converting to organic vineyard sites, where the grapes are hand-harvested from vineyards of our own or our close neighbors, with whom we share the ethics of work well done.

La Maison Lafon series of wines reflect the inspiration of the vintage and times.

PRESENTATION

It comes from carefully selected arid land vineyards high in the Limoux mountains. The grapes harvested from this unique terroir in the south of France are surprisingly elegant, complex and expressive. Hand-picked, whole bunch fermentation after a period of cold maceration.

TERROIR

The soils are light and stony, with a clay-limestone profile, the result of erosion from the surrounding Pyrenean peaks.

IN THE VINEYARD

Manual harvesting and sustainable viticultural practices with a minimum of mechanical viticultural practices.

WINEMAKING

Fermentation in whole bunches after a period of cold maceration in vats

AGEING

Alcoholic fermentation is controlled by cooling and malolactic fermentation takes place in Burgundy barrels aged 4 years or more.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C/61F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Delicate hints of pomegranate with a subtle touch of damask rose, black cherry and aniseed. The palate is complex and persistent: notes of cherry and plum are complemented by elements of forest floor and light spice.

FOOD PAIRINGS

Roast duck breast with pomegranate jus, or rare fillet with porcini mushrooms

