



# Vignobles du Languedoc

BRUNOLAFON  
wine selection

## Domaine Magellan, Pinot Noir, IGP Pays d'Oc, Rouge

IGP Pays d'Oc, France

Domaine Magellan is located in Magalas, very old village with shaded alleys that breathe the southern art of living, next to Pézenas : it is truly the heart of wine-growing Languedoc.

Arriving here, Bruno Lafon was lucky enough to come across remarkable and expressive terroirs - mostly sandstone soils giving aromatic wines with a very fine texture. The result is elegant wines that are expressive and above all, represents the Burgundian origins of Bruno Lafon.

### PRESENTATION

The terroirs from which the grapes originate are located between the Pyrenees in the South and the cool climate of the Black Mountains in the north. Unique climate for the Mediterranean region, where the days are sunny and warm, with cool winds and low temperatures at night.

### WINEMAKING

Cold maceration prior to fermentation and gentle winemaking process; aging in concrete tanks and partially in oak for maturation before bottling.

### VARIETAL

Pinot Noir 100%

### AGEING POTENTIAL

5 years

### TASTING

Bright violet and light ruby.

On the nose, fine floral notes of violet, raspberry and aniseed complete a certain in this beautiful wine. The palate is juicy but balanced by tones of wood and clove notes. There is a subtle tension between the acidity and fine tannins, offering a well rounded mouthfeel with attractive length.

### FOOD PAIRINGS

Charcuterie, ham and other cold meats. Pâtés and terrines. classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Goat cheese. Grilled asparagus. Spring vegetables such as peas.

