



Vignobles du Languedoc

BRUNOLAFON
wine selection

Domaine Borie La Vitarèle, Le Grand Mayol, AOC Languedoc, Blanc

AOC Languedoc, Languedoc-Roussillon, France

Founded in 1990 by Jean-François and Cathy Izarn, Borie la Vitarèle, it is 18 hectares of vines in the AOC Saint-Chinian managed in organic and biodynamic since 1998. Day after day, they protect the biodiversity of the domain in an approach global life. The soils are alive there, the vines in harmony with the land, the wines nourished by these beautiful terroirs. Vines under influences which give unique wines, reflections of the multiple facets of nature.

PRESENTATION

The Grand Mayol, plantier in Occitan, these are cool lands exposed to the north, at the bottom of the valley, ideal for a white wine. Clairette, vermentino and bouboulenc, three Mediterranean grape varieties which ripen late and which combine acidity, low degrees and volume make up this mineral and racy white. A southern expression of freshness.

TERROIR

Limestone and clay

WINEMAKING

Manual harvest in crates. Light pressing, settling, vinification in stainless steel vats under temperature control, aging in new barrels for 10% of the wine.

VARIETALS

Vermentino 40%, Clairette 40%, Bouboulenc 20%

SERVING

53F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Very beautiful pale gold color with iridescent reflections. A nose of white fruits (pear, white peach) and citrus fruits (lemon) will prove to be very seductive. On the palate, it is a complex blend of roundness and minerality. The finish remains fresh on slightly aniseed notes and a retro on lemon.

FOOD PAIRINGS

Asparagus with a dash of fiery olive oil, a pèlardon, an osso-bucco.

