



Our winegrowers wines

Vinted by Bruno Lafon

BRUNOLAFON
wine selection

Our Winegrowers Wines, Mas du Colombel, AOC Faugères, Rouge, 2017

AOC Faugères, Languedoc-Roussillon, France

The winery uses no pesticides and is regularly rewarded by the wine world's most representative wine guides. This is why Bruno decided to produce his own label, partnering with the Chabberts. Mas de Colombel is the name for a plot Bruno and the Chabberts decided to work with and use the grapes from in this exciting and exclusive wine venture.

PRESENTATION

Few winegrowers can boast of a closer connection to the deep history of their culture than the Chabberts. In their home (Château de Coussiniojous), which is one of the original structures of a Middle-Age castle, one can see the vestiges of an ancient world. The vineyard, in its current state, is relatively young (it all started in the 70's), but the family vineyard has been part of the property for a very long time. In recent years the winery has gained a solid reputation for its well made Faugères wines.

WINEMAKING

Handpicked from single vineyards, cold maceration and gentle winemaking process; fermented separately in concrete vessels at low temperatures with daily pumping and plunging-over. Blended for maturation before bottling.

VARIETALS

Grenache noir 30%, Syrah 25%, Carignan 25%,
Mourvèdre 20%

14.5 % VOL.

GM: No.

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

SERVING

16°C / 61°F.

AGEING POTENTIAL

5 to 10 years

TASTING

Moody, complex and brooding, this is a superb wine. The nose is loaded with mineral and blackberry notes. Purple violets, black forest cake, cocoa nibs abound on the nose, backed by dark juicy black raspberries. Full and firmly structured in the mouth with notes of pepper, tea, smoked meat and black fruit on the palate. Generously juicy on the palate, it exudes youthful fruit backed by terroir-influenced notes. The tannins are structured and lightly sinewy yet soft all at once. Old World in style, with evident fruit purity and provenance of place.

FOOD PAIRINGS

Full-bodied red wines like Mas du Colombel beg for rich foods to absorb the voluptuous tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, BBQ, lamb, rabbit, pork sausage and veal. The spices that complement the floral character in Syrah & Mourvèdre are regional spices found in South of France such as lavender, rosemary and thyme. Vegetarians should look towards lentils, wild rice and shitake/portobello mushrooms for their flavor base - using black pepper and soy sauce is also a great way to add umami to vegetarian cuisine.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

