



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Lagrave Paran, AOP Bordeaux Supérieur, Red, 2018

AOP Bordeaux supérieur, Bordeaux, France

The vineyard is located in Saint André du Bois on south facing clay chalk soils. A micro-property of around 3.5 hectares, allowing the winemaker to tend to every vine with the utmost care. This attention and passion are shining through. Pure satisfaction.

PRESENTATION

Pierre Lafon is one of a kind in his knowledge and the attention he gives to his vines. We suspect that he has probably given most of them at least a first name! He is an ex-mathematician who grew up in a family of winemakers. His choice of career in his early working days has made his work in the vineyards rigorous and he is always striving for perfection.

WINEMAKING

Vinification with half cold settling in order to express some fruit and half traditional vinification in stainless-steel tanks at 28°C in order to give a good structure to the wine. Ageing in oak barrels (33% new) for 16 to 20 months.

VARIETALS

Merlot 40%, Cabernet franc 30%, Cabernet sauvignon 30%

15 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

SERVING

17°C / 63°F

AGEING POTENTIAL

10 to 15 years

TASTING

Ruby black color. Savory aromas and flavors of marinated peppers and olives, dark chocolate toffee, and fresh herbs with a satiny, bright, full body and an interesting, long vanilla, and mineral finish with well-integrated, fine tannins. A delicious, expressive and creamy Bordeaux red that is sure to please.

FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry, pork or even mature cheeses. Cheese: morbier, gouda, edamer, edam or fried camembert.

