



Vignobles du Languedoc

BRUNO LAFON
wine selection



Domaine Magellan, Chardonnay, IGP Pays d'Oc, Blanc 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

A surprisingly fresh Chardonnay from the South of France !

TERROIR

The terroirs where this Chardonnay comes from are located between the Pyrenees in the South and the Black Mountains in the North, with a cool climate. Unique climate for the Mediterranean region where the days are sunny and warm, with cool winds and low temperatures at night.

WINEMAKING

Night-time harvesting, pressing with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, completed with a malolactic fermentation, light filtration before bottling. Ageing in concrete tanks, with a small amount aged in oak barrels (5% in used oak barrels).

VARIETAL

Chardonnay 100%

AGEING POTENTIAL

2 to 3 years

TASTING

Beautiful green-gold color, nose with aromas of pit fruits, white flowers, oak suggesting the malo, and notes of ginger. The palate is fresh and lively, with flavors of nectarines, peaches and juicy citrus fruits. Generous length with a delicate texture and a flinty mineral edge.

FOOD PAIRINGS

Raw or lightly cooked shellfish such as crab and shrimp, steamed or grilled fish, fish, chicken or vegetable terrines. Or even pasta or risotto with spring vegetables.

