



Languedoc, La Maison Lafon, Cuvée Réservée, AOC Languedoc, Rouge

AOC Languedoc, Languedoc-Roussillon, France

Bruno Lafon believes his wines should first express the utmost respect for the primary material site, soil and vines. His grapes are produced from single or at the most two organic or converting to organic vineyard sites, where the grapes are hand-harvested from vineyards of his own or his close neighbors, with whom he share the ethics of work well done.

PRESENTATION

La Maison Lafon series of wines reflect the inspiration of the vintage and times. Each series is uniquely personal and will change periodically inspired by a vintage, vineyard or life event. Bruno's Cuvée Réservée shows all the positive attributes of its age and holds a promise to go the distance of all Grand Vin.

AGFING

20 months in barrel followed by 18 months in mature concrete tanks.

VARIETALS

Grenache noir 55%, Syrah 30%, Carignan 15%

SERVING

61F

AGEING POTENTIAL

5 years

TASTING

Aromatic notes of cassis and hints of leather blend with rosemary and other herbaceous notes of the garrigue. Grenache Noir imparts a subtle elegant expression of mixed spice, violets, and fresh plums. Syrah imparts silky, fine tannins on the palate. Carignan lends our elegant wine freshness and an opulent garnet colour. This red blend of Syrah, Grenache and Carignan fills the mouth without being heavy indeed the palate is fine and rich with soft tannins and a lovely lingering mouthfeel. The opulence of our beautiful flagship La Maison Lafon pairs exceptionally well with a slow roast rosemary lamb served with a pomegranate jus will round off the pairing beautifully

REVIEWS AND AWARDS

Wine Spectator

92/100

"Decadent flavors of raspberry gelée and cherry reduction are backed by a vibrant acidity and undertones of orange peel, violet and spice. Shows nice concentration and freshness. Grenache, Syrah and Carignan. Drink now through 2029. 1,000 cases made, 250 cases imported. — GS"

GS, Wine Spectator



