



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.

WINEMAKING

Hand-harvesting, sorting in the vineyard and cellar, simple vinification without technology, indigenous yeasts to keep the spirit of what we have in the vineyard. Temperature control to ensure gentle extractions, especially at the start of fermentation.

AGEING

This exceptional wine undergoes very specific ageing: 20 months in 3-5 year-old Burgundy barrels and 18 months in cement vats.

VARIETALS

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

GM: NO

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

SERVING

16°/61°F

AGEING POTENTIAL

5 years

TASTING

A beautiful crimson red colour, a nose with aromas of red fruit and spices, and a rich, fruity, well-balanced palate. The finish is dense and pleasant.

FOOD PAIRINGS

Red meat or spicy dishes







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