



Vignobles du Languedoc

BRUNOLAFON
wine selection

Languedoc, Chateau La Baronne, Las Vals, Vin de France, Rouge

Vin de France, VSIG, France

Chateau La Baronne is located in Moux, near Carcassonne, and belonged to the Lignerès family since 1890. Besides being winemakers, they've been doctors from father to son since the beginning. Located in the Montagne d'Alaric, highest point of the Languedoc which terroirs represented 4 geological eras, the family is fond of healing people the most naturally way possible; they are organic since 2007 and biodynamic since 2012!

PRESENTATION

Parcel selections of Mourvèdre from the hillsides. A long and very gentle process of maceration, or rather infusion, begun in 2013, produces a deep but very fresh wine with surprisingly fine tannins for a 100% mourvèdre.

TERROIR

Fluvial terraces of sandstone pebbles on clay-limestone soils.

IN THE VINEYARD

Trained goblet pruning, cultivation with ploughing 2 rows out of 3, inter-vine cultivation. Picked by hand, sorting in the vineyard and in the cellar before destemming.

WINEMAKING

Tapered wooden vats and earthenware amphorae, fermentation with indigenous yeasts, 35-day maceration in vats without handling, 10 months in jars (dolia).
Aged on fine lees with weekly rotating stirring of the barrels for 12 months
Bottled unfiltered and unfiltered.

VARIETAL

Mourvèdre 100%

14.5 % VOL.

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

SERVING

To decant !

AGEING POTENTIAL

Enjoy all year long

TASTING

Luscious nose of red fruits and slightly spicy notes. Unctuous, straight and fresh on the palate, reminiscent of the nose. Tannins nicely rounded. Good length.
Will develop towards notes of sweet spices, leather and blond tobacco.

FOOD PAIRINGS

Spicy, Mediterranean cuisine with character. Lamb, couscous, aubergine. Refined Cantal cheese.

