





# La Maison Lafon, Déjà Vu, AOC Languedoc, Red

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 our own or our close neighbors, with whom we share the ethics of work well done.

La Maison Lafon series of wines reflect the inspiration of the vintage and times.

## **PRESENTATION**

Syrah planted facing north changes everything! Bruno's note: "I really like the floral and elegant side of the wines from this plot of Syrah"

#### **TERROIR**

Organically farmed old vines on Villafranchien soils.

#### IN THE VINEYARD

Organic viticulture, cordon de royat pruning....and of course manual harvesting

## WINEMAKING

In cement vats, light pre-fermentation maceration, natural yeasts, vatting for 18 days with light pumping over. Malolactics in barrels.

# AGEING

In Burgundy barrels of 3 to 5 wines;

# **VARIETALS**

Grenache noir 70%, Carignan 30%

## GM: NO

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

## SERVING

16°C/61F

## AGEING POTENTIAL

2 to 3 years

## **TASTING**

At first glance, it is difficult to believe you are in Languedoc; the dominant impression is freshness and balance

We find all the characteristics of elegant and fresh Syrah: blackcurrant, white pepper; the tannins are very supple and melted

## **FOOD PAIRINGS**

In the early years, meats such as roast pigeon are preferred, and with age, rabbit or hare stews.

