





# La Maison Lafon, Magallana, Blanc

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 Magallana shows all the positive attributes of its age and holds a promise to go the distance of all Grand Vin.

#### WINEMAKING

His elemental wines eloquently express their place of origin through Bruno's simplistic minimal intervention practices with no additives apart from judicial SO2, there is no sophisticated technology, just winemaking reflecting our respect for the purity of nature's gift. Aging in timeless practice, with concrete tanks or aged burgundy barrels allows our wines to reflect no artifice, just beautiful artisanal wines

## **AGEING**

6 months aged Burgundy barrels

## VARIETALS

13,5 % VOL.

Grenache blanc 40%, Grenache gris 30%, Carignar GM%, Wermentino 10%, Piquepoul 10%

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

### SERVING

T° of service: 12°C / 54°F.

## AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Bright green, gold on the eye. The nose evokes summers of honeysuckle, pear, fresh citrus and almond. This follows through to the palate with added complexity of subtle nots of almond brioche. The mouthfeel evolves with rounded length and fine texture.

## **FOOD PAIRINGS**

This bottling is a food friendly white wine, pairing best with seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, seabass, clams and mussels. Works its magic with a diverse array of cheeses, both hard and soft, and especially with dry got cheese.



