



# Vignobles du Languedoc

BRUNO LAFON  
wine selection

## 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.

### IN THE VINEYARD

There are no chemical treatments, and the soil is worked gently all year round to avoid accelerating erosion. And just before the harvest, we limit this work to keep as much moisture in the soil as possible to limit the impact of drought.

All the vines are harvested by hand, and the grapes are sorted in the vineyard.

### WINEMAKING

We press slowly and at very low pressure. The juice is then cold settled and put into barrels. Alcoholic and malolactic fermentation takes place in Burgundy barrels containing 2 or 3 wines, and we rack the wines after 5 months.

### AGEING

Aged in barrels for 5 months.

### VARIETALS

Grenache blanc 40%, Grenache gris 30%,  
Carignan 10%, Vermentino 10%, Piquepoul 10%

### 13,5 % VOL.

GM: No.

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 notes 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 goat cheese.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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