



# Domaine Magellan, Pézenas, AOP Languedoc, Rouge

AOP Languedoc, Languedoc-Roussillon, France

Domaine Magellan is located in Magalas, very old village with shaded alleys that breathe the southern art of living, next to Pézenas: it is truly the heart of wine-growing Languedoc.

Arriving here, Bruno Lafon was lucky enough to come across remarkable and expressive terroirs - mostly sandstone soils giving aromatic wines with a very fine texture. The result is elegant wines that are expressive and above all, represents the Burgundian origins of Bruno Lafon.

#### **PRESENTATION**

This is a blend of Grenache and Syrah, two parcels in the Pézenas appellation area. It's a wine they're particularly fond of at Magellan because they planted these vines 20 years ago, on a plot that was just a pile of rocks - it was a huge job. This suggests that it is a place that has never seen chemicals for several decades.

#### **TERROIR**

2,5 ha on sandstone and silt. Source of coolness that protects the vines against the drought. Slightly acid, it produces flamboyant wines with extremely refined tannins.

#### IN THE VINEYARD

Vines located at a top of a hill.

No chemical treatment, the soil is worked gently all year long to avoid accelerating erosion. All the vines are harvested by hand, the sorting is done in the vineyard.

## WINEMAKING

Syrah and Grenache are co-fermented, with no added yeasts. put in the same tank. Low-temperature fermentation enables good extraction, particularly at the start of fermentation. Ageing for one year in used Burgundy oak barrels.

## **VARIETALS**

Syrah 50%, Grenache noir 50%

## AGEING POTENTIAL

5 years

## **TASTING**

Beautiful bright ruby. Aromas of red fruits with a trace of blackberry. A beautiful gentle fruit expression on palate entry with added complexity of warm spicesand a light herbaceous character, it is long on the palate with an elegant finish and refined, lush tannins.

#### **FOOD PAIRINGS**

Its expressive elegance makes it the perfect match for a tender beef fillet or cog au vin.



