



Vignobles du Languedoc

BRUNOLAFON
wine selection



Domaine Magellan, Grenache-Syrah-Carignan, AOC Languedoc, Rouge

AOC 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

A true flagship of the estate representing the idea of the Languedoc, with South of France grape varieties only : a wine of character and balance.

TERROIR

Syrah and Grenache on a sandstone soil.
Carignan on clay soil.

IN THE VINEYARD

25 to 50 years old Grenache noir, 30 years old Syrah and 60 years old Carignan.
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

The grapes are destemmed and transferred to the tank using a conveyor belt. Winemaking is simple and low-tech with no added yeast. Temperature control provides gentle extraction, particularly at the start of fermentation. Each plot is fermented separately and blending takes place throughout the maturation process in Burgundy oak barrels previously used for 3 to 6 wines.

VARIETALS

Grenache noir 55%, Syrah 30%, Carignan 15%

AGEING POTENTIAL

5 years

TASTING

A truly exceptional wine showing a bright ruby hue, the nose shows fresh red summer fruits with a hint of a savoury element. This follows through on the palate with added complexity of liquorice, plum and a subtle tapenade character. There is a lovely freshness to the palate rounded tannins and gentle length on the finish.

FOOD PAIRINGS

Red meat, cheese, pizza, pasta

