



Vignobles du Languedoc

BRUNO LAFON
wine selection



Languedoc, Domaine Magellan, Grenache-Roussane, AOC Languedoc, Blanc

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 Burgundian know-how for an atypical Languedoc cuvée.

TERROIR

Sandstone soils.

IN THE VINEYARD

No chemical treatments or weed killers, all the grapes are harvested and hand-sorted in the vineyard.

WINEMAKING

Slow press at very low pressure. Cold settling of juices. Alcoholic and malolactic fermentations done in Burgundy barrels of 2 to 3 wines, then ageing for 5 months.

VARIETALS

Grenache blanc 60%, Roussanne 40%

AGEING POTENTIAL

2 to 3 years

TASTING

The aromatic intensity of the Roussanne complements the freshness of the Grenache blanc. The wine shows notes of white fruits and pear supported by clean minerality.

FOOD PAIRINGS

As an aperitive or with fish with by a beurre blanc sauce, a blanquette of veal, or a vegetable risotto.

