

LA MAISON LAFON

LA MAISON LAFON, Les Temps Changent, AOP Languedoc, Rouge, 2019

AOP Languedoc, Languedoc-Roussillon, France

Our Syrah are planted facing north, it changes every thing ! Bruno's comment "I really like the floral aromas and the elegance of the wines from this vineyard"

PRESENTATION

The 70's with Bob Dylan, Neal Young and others captured the spirit of Bruno's care-free generation. He explains: "At this time we all dreamt of a better world, imagining with a little music we could change everything. Our elders during this period, mainly in Burgundy but also elsewhere in France, without any marketing or financial preoccupation were writing some of the most beautiful pages of winemaking history. They were the real Rockstar's, producing cult wines still enjoyed by wine lovers today. This was before speculation, before the 100 ratings, before communication and before, before... I count myself fortunate to have met many of them, with my father being counted amongst them. It is thanks to their inspirational paving the way that I make wine today."

LOCATION

Une Syrah exposée au Nord Ouest.

IN THE VINEYARD

Languedoc, South of France. Organically farmed old vines.

HARVEST

3 September

WINEMAKING

His elemental wines eloquently express their place of origin through Bruno's simplistic minimal intervention practices with no additives apart from judicious 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

3 to 5 years Burgundy barrels for 8 months

VARIETAL

Syrah 100%

13,5 % VOL.

Contains sulphites.

TECHNICAL DATA

pH: 3,49

Tartaric acidity: 3,38 g/l

Volatile acidity: 0,4 g/l

SERVING

T° of service 16°C / 61°F

AGEING POTENTIAL

5 to 10 years



TASTING

This stunning straight Syrah simply won't quit giving great flavor. There's pepper and sour berry on the nose, fading into deep floral and forest floor scents. Wild raspberry and crushed violets are at the core, with a touch of mocha unfolding on the finish. Decadent in the mouth with firm but yet smooth and silky tannins.

FOOD PAIRINGS

This wine begs for rich foods to absorb the voluptuous tannin. Look for meats with lots of umami like beef short ribs, pork shoulder, barbeque, lamb, rabbit, pork sausage and veal. The spices that complement the floral character in Syrah are regional spices found in South of France such as lavender, rosemary and thyme. Vegetarians should look towards lentils, wild rice and shitake/portobello mushrooms for their flavor base - using black pepper and soy sauce is also a great way to add umami to vegetarian cuisine.

