

LA MAISON LAFON



La Maison Lafon, Coeur de Pierre, AOP Languedoc Pézenas, Rouge, 2019

AOP Languedoc Pézenas, Languedoc-Roussillon, France

These parcels of Mourvèdre and Carignan are located in light sandstone soils with a stony profile that give the wines a light and elegant style.

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

VARIETALS

Mourvèdre 70%, Carignan 30%

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 blend of Mourvedre and Carignan 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

In the early years, the best pairings will be with meats such as roast pigeon and within a few years with rabbit or hare stews, but today, serve this wine with a superb roast lamb or game bird.

