

MON LOVE Rouge 2020

AOC Languedoc Pézenas, Languedoc-Roussillon, France



PRESENTATION

"My Love" is Sharon Lafon's tribute to the love of our life, who through their trust inspires us and allows us to truly be ourselves. The blend of French and English in the name of the vintage illustrates her dual identity: Zimbabwean, she lives, loves, and makes wine in France, and expresses herself daily in "Frenghish" (a mix of French and English).

TERROIR

The grapes for this expressive and elegant blend come from our vineyards located on the slopes outside of the town. The vineyards are situated on the slopes outside the village, with the shimmering Mediterranean on the horizon. The Triassic sandstone and underlying clay soils produce wines with expressive minerality and finely textured tannins. All our vineyards are cultivated organically, keeping future generations in mind in all our activities.

WINEMAKING

All our vineyards are harvested by hand and the fruits are sorted at the entrance of the cellar. The grapes are destemmed and transferred to the press using a conveyor belt. It is a light pressing at very low pressure. The juice is then cold settled and placed in Burgundian barrels for several weeks. Alcoholic and malolactic fermentation follows, and the wines are racked about 7 months later for blending and bottling.

VARIETALS

Mourvèdre 60%, Carignan 40%

14 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

The nose reveals aromas of Damson plum and red forest fruits, which continue on the palate with additional layers of earthy forest elements. A touch of white pepper and warm spices, complemented by soft tannins and well-balanced acidity, define the finish of this elegant and expressive red blend.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, White meat, Red meat, Poultry

