

LA MAISON LAFON

LA MAISON LAFON, Cuvée Réservee, AOP Languedoc, Rouge, 2016

AOP Languedoc, Languedoc-Roussillon, France

Bruno Lafon believes his wines should first express the utmost respect for the primary material ... site, soil and vines. His grapes are produced from single or at the most two organic or converting to organic vineyard sites, where the grapes are hand-harvested from vineyards of our own or our close neighbors, with whom we share the ethics of work well done.

La Maison Lafon series of wines reflect the inspiration of the vintage and times. Each series is uniquely personal and will change periodically inspir

TERROIR

Languedoc, South of France. Organically farmed on rocky sandstones from the late Triassic era.

WINEMAKING

2016 was an outstanding vintage in the Languedoc, this together with minimalistic winemaking intervention and judicious aging has been key to realising the true potential of this exceptional wine. Our Cuvee Réservee shows all the positive attributes of its age and holds a promise to go the distance of all grand cuvées.

AGEING

20 months in barrel followed by 18 months in mature concrete tanks.

VARIETALS

Grenache noir 60%, Syrah 25%, Carignan 15%

TECHNICAL DATA

pH: 3.44
Volatile acidity: 0.61 g/l
Total acidity: 3.64 g/l

SERVING

T° of service: 16°C / 61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Aromatic notes of cassis and hints of leather blend with rosemary and other herbaceous notes of the garrigue. Grenache Noir imparts a subtle elegant expression of mixed spice, violets, and fresh plums. Syrah imparts silky, fine tannins on the palate. Carignan lends our elegant wine freshness and an opulent garnet colour.

This red blend of Syrah, Grenache and Carignan fills the mouth without being heavy indeed the palate is fine and rich with soft tannins and a lovely lingering mouthfeel.

FOOD PAIRINGS

The opulence of our beautiful flagship La Maison Lafon pairs exceptionally well with a slow roast rosemary lamb served with a pomegranate jus will round off the pairing beautifully.



REVIEWS AND AWARDS



Or

"Un vin bien fait, tout en équilibre. On note une belle fraîcheur sans exubérance. Rien à redire."
Concours Bettane & Desseauve Prix plaisir 2021 Or, 17/05/2021

Wine Spectator

92/100

"Decadent flavors of raspberry gelée and cherry reduction are backed by a vibrant acidity and undertones of orange peel, violet and spice. Shows nice concentration and freshness. Grenache, Syrah and Carignan. Drink now through 2029."
Gillian Sciaretta, Wine Spectator, 10/05/2021

