



DOMAINE LAFOND



COTE DU RHÔNE

VARIETIES : Grenache 70%, Syrah 30%.

NATURE OF SOIL : Rocky and limestone and/or clay in one of the vineyards, sandy with pebbles in the other (ancient flood plain of the river Rhône).

CLIMATE : Warm temperate, Mediterranean and very windy. The vineyards are situated right between TAVEL and LIRAC in the Rhône Valley.

HARVEST : The grapes are picked with machine and hand, the only way to achieve best quality : the grapes are selected by the harvesters and arrive undamaged at the cellar without any oxidation phenomena.

WINEMAKING : Grapes are all destemmed. Then a short maceration takes place for about 8 to 10 days at a temperature controled between 23°C and 30°C, then pressing and fermentation. The maturing continue in stainless still tanks till the bottling in late spring to keep at the best freshness and fruitful flavours.

BOUQUET : Very tasty with aromas of ripe fruit, cherry, blackcurrant and undergrowth. Soft in the mouth with good concentration. You will find a very round and charming wine in your bottle.

CONSERVATION : Wine like to be preserved in a dark place, with a constant temperature and hygrometry. Coolness and height are its friends. For optimal conditions or preservation, we recommend your to keep your bottles between 16° and 18° C and between 50 and 70% of humidity.

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Roc-Epine

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