

Les Héritiers du Comte Lafon

France - Borgogna Mâconnais - Milly-Lamartine



MâCON MILLY-LAMARTINE "CLOS DU FOUR"

100% Chardonnay

Production area: Burgundy, Mâconnais Terrain: argilloso e calcareo Harvest: manual Vinification: Alcoholic and malolactic fermentation in small and medium-sized barrels that are not new Refinement: several months on fine lees in neutral oak barrels Color: golden yellow with greenish highlights Fragrance: aromas of sweet almonds, hazelnuts, white flowers, lemon, pears and fresh ginger Flavor: fruity, fresh, dense Alcoholic Grade: 13% vol



Les Héritiers du Comte LAFON

Ownership/Founders Famiglia Lafon / Dominique Lafon Start of Activity 1999 Vitiviniculture Certified Organic Hectares 26 Bottles produced 180.000



In 1999 Dominique Lafon began his adventure in the Mâconnais where, involving all his family, buyed the first part of the 26 hectares that today make up the property south of the Côte de Beaune, in an area that increasingly produces elegant wines that are both fresh and easy to drink. Only chardonnay grapes with an average production of 180,000 bottles for wines that are increasingly the result of the experience and style of the eclectic Dominique, which brought to the Mâconnais that finesse but especially the depth of the great wines of Burgundy. Fine wines, capable of good aging, which offer the possibility to enjoy a great white Burgundy wine even in the southest area of this winegrowing region, which is today the center of interest of quality wine lovers in the world. Each wine exalts the minerality and the tension of the individual terroirs whose facets are always well recognizable and make this domaine, especially through its Viré-Clessé, the true standard bearer of the Mâconnais.