CUZZIOLGRANDIVINI

Les Héritiers du Comte Lafon

France - Borgogna Mâconnais - Milly-Lamartine



Les Héritiers
du Comte LAFON

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

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



Dominique Lafon's adventure in the Mâconnais began in 1999, involving the Lafon family in the purchase of the first part of the 26 hectares that now make up the estate south of the Côte de Beaune, in an area that until a few years ago was known for its “fresh and easy-to-drink” wines, but which has now established itself for the high quality of its appellations. Only Chardonnay grapes (the village of Chardonnay is within the AOC a few kilometres north of Mâcon, bordering Uchizy) are used in the Domaine's wines, which are the result of the experience and style of the eclectic Dominique, who has brought to the Mâconnais the finesse and depth characteristic 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 highlights the minerality and ‘tension’ of the individual terroirs, whose facets are always clearly recognisable and make this estate, especially through its Viré-Clessé, a true standard-bearer for the Mâconnais region.