

Domaine des Comtes Lafon

France - Borgogna Côte de Beaune - Meursault



DOMAINE
DES COMTES LAFON

Ownership/Founders Lafon Family / Jules Lafon

Start of Activity 1894

Vitiviniculture Certified Organic / Biodynamic

Hectares 16,3

Bottles produced 80.000

MEURSAULT 1ER CRU PORUSOTS 100% Chardonnay

Production area: Meursault

Terrain: calcare Bathoniano venato di calcare magnesiaco

Harvest: manual

Vinification: fermentation begins spontaneously without the addition of selected yeasts. Because the cellars are cool, the fermentation temperature does not exceed 22/24°C and usually lasts about 3 months. Progress is monitored twice a week, barrel by barrel, during this period. After alcoholic fermentation is complete, the lees are stirred on cycles determined by vintage and cuvée in order to preserve the quality of the fruit and elegance of the wines. Malolactic fermentation usually begins in January and ends in May

Refinement: the first racking usually takes place in July, retaining the fine lees. The wines are blended in vats and immediately transferred to older barrels in the cooler maturation cellar. The length of aging depends on the vintage, some will be bottled 18 months later in spring and the rest in summer after 22 months. Before bottling, wines are usually racked for clarity a second time. They are then tested in the laboratory and tasted before clarification. The wines are then put back into vats ready for bottling

Color: golden yellow

Fragrance: Rich, honeyed, with a touch of oatmeal

Flavor: ample, generous and ripe, fat and fleshy, but with wonderful harmony, sweet in fruit with beautiful freshness

Alcoholic Grade: 13% vol



This Domaine is inextricably tied to the history of Bourgogne, above all, in 1923, its founder, Jules Lafon, created Paulée de Meursault, one of the three essential wine appointments after the banquet at Clos Vougeot and the auction at the Hospice de Beaune. In 1931, Jules stopped being a lawyer and dedicated himself solely to his vineyard. René, Jules' nephew, continued running the Domaine until Dominique, his son, arrived in 1984. Dominique started working the almost 14 hectares of his property to better apply (since 1998 for all vineyards) the regulations of organic agriculture. Now the hectares are 16,3, of which 5,7 are Pinot Noir, and managed in biodynamics. The careful management of the director Stéphane Thibodaux but above all the extraordinary vision of Dominique Lafon make this Domaine one of the greatest interpreters of Meursault, with very fine and elegant wines, persistent and long-lived where the smallest differences in terroir are immediately perceptible, first to the nose and then to the palate.