CUZZIOLGRANDIVINI

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

MONTHéLIE 1ER CRU LES DURESSES

100% Pinot Noir

Production area: Burgundy, Côte de Beaune
Terrain: calcare bathoniano
Harvest: manual
Vinification: wines are pressed 15-20 days after maceration, the decision depending on daily tasting of each wine to assess the level of extraction and quality of tannins
Refinement: wine is transferred by gravity into the barrels. The proportion of new barrels is about one-third depending on the appellation. Malolactic fermentation usually starts quite late in the estate, between March and May. As with whites, bottling is scheduled for spring for some wines (after aging for 20 months), or summer for others (22 months), determined by tasting
Color: ruby red
Fragrance: aromas of strawberry, black cherry, dark chocolate
Flavor: Full-bodied, with moderate tannins and a long finish
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.