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

MONTRACHET GRAND CRU

100% Chardonnay

Production area: Burgundy, Côte de Beaune
Terrain: calcare bathoniano
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, it usually takes about 3 months. The trend is monitored twice a week, barrel by barrel, during this period. When alcoholic fermentation is complete, the wine is dry, that is, it contains less than 2 g/l residual sugar. Next, the lees are stirred on cycles determined by vintage and cuvée to preserve the fruit quality and elegance of the wines. Malolactic fermentation usually begins during January and ends in May
Refinement: 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 aging 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 to clarify them a second time. They are then tested in the laboratory and tasted. Usually, a small amount of bentonite is added and removed 5 weeks later. The wines are then returned to tanks ready for bottling
Color: golden yellow
Fragrance: Dense, complex, honeyed, fruity, persistent and fine
Flavor: Rich, dense, concentrated, with sinuous, enveloping acidity. Perfectly balanced, very mouthwatering, ripe, savory yet dry on the palate
Alcoholic Grade: 13.5% 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.