

# 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

## VOLNAY VILLAGE

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 our 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:** profondo rosso porpora intenso e brillante

**Fragrance:** raspberry aromas, smoky notes

**Flavor:** nice balance, velvety tannins

**Alcoholic Grade:** 14% 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.