



Montaigne Imports LLC

| Wines

LAFRAN-VEYROLLES SPECIAL CUVÉE | 2016

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VARIETIES:	95% MOURVERDE 5% GRENACHE.
VINIFICATION:	After 50% destemming, the harvested grapes are placed in vats with the utmost respect for the fruit. Fermentation with local terroir yeast in a vat at a temperature of between 25-30°.
ELEVAGE:	Elevage in a 4000 litre vat made mainly of oak for 18-24 months. Bottled by gravity and left to rest for 6 to 24 months in a cellar before being placed on the market.
AGING:	The best balance is found beyond the 8th year.
ALCOHOL CONT:	14%

"The top wine from this important estate. This wine spends 24 months in oak before bottling. Power with grace. Only 25 cases imported to the US. A very special wine."

OVERVIEW

Domaine Lafran-Veyrolles dates to 1405 and has been owned by the same family since 1651! The Ferec-Jouvé ancestors have been tending the same acreage and vineyards were their famous Mourvedre, Ugni Blanc and Clairette grapes are grown for four centuries. In Bandol, the beautiful coastal village near the Cote d'Azur, Mourvedre is grape that is king creating wines of power and elegance. The wines from this 20 acre estate are made by Jean-Michel Castel.

HARVESTING TECHNIQUE

Green harvesting is rigorous so only the minimal amount of clusters are left. Clipping is done late and at the bare minimum to leave all the nourishment and comfort possible for the grape bunches. Only sulphur and malachite are used to strengthen the stumps.

TASTING NOTES

Eyes: Deep profound red in color.

Nose: Intense dark red fruit with spice and cedar notes.

Mouth: Intense bold rich meaty flavors.

Temperature: Recommended temperature 16°C.

SUGGESTIONS

- Food Pairings: Grilled meats, strong full flavored cheese.
- Open the bottle 2 hours before serving.



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