



Montaigne Imports LLC

| Wines

LAFRAN-VEYROLLES CLASSIC RED | 2016

LAFRAN-VEYROLLES CLASSIC RED | 2016

VARIETIES:	75% MOURVERDE 10% GRENACHE 10% CINSAULT 5% CARIGNAN
VINIFICATION:	After destemming (separating the grapes from the bunches), 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 months. Bottled by gravity and left to rest for 6 months in a cellar before being placed on the market.
AGING:	The best balance is found between the 3rd and 8th year. However, it can age for up to 15 years.
ALCOHOL CONT:	14%

"Since the 17th century, Domaine Lafran-Veyrolles Classic Red has been the standard for Bandol wines. A blend of Mourvedre, Cinsault, Grenache and Carignan; silky yet powerful."

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: Medium bodied dark red.

Nose: Intense bold red fruit with spicy notes

Mouth: Full bodied rich small red fruit with silky finish.

Temperature: Recommended temperature 16°C.

SUGGESTIONS

- Food Pairings: Red meats, poultry, and cheese.
- Open the bottle 2 hours before serving.



Montaigne Imports LLC
www.montaigneimports.com
Contact: info@montaigneimports.com