# Vignobles du Languedoc





# Domaine Magellan, Pézenas, AOP Languedoc, Rouge AOP Languedoc, Languedoc, Roussillon, France

Domaine Magellan is located in Magalas, very old village with shaded alleys that breathe the southern art of living, next to Pézenas : it is truly the heart of wine-growing Languedoc.

Arriving here, Bruno Lafon was lucky enough to come across remarkable and expressive terroirs - mostly sandstone soils giving aromatic wines with a very fine texture. The result is elegant wines that are expressive and above all, represents the Burgundian origins of Bruno Lafon.

#### THE STORY

This is a blend of Grenache and Syrah, two parcels in the Pézenas appellation area. It's a wine they're particularly fond of at Magellan because they planted these vines 20 years ago, on a plot that was just a pile of rocks - it was a huge job. This suggests that it is a place that has never seen chemicals for several decades.

#### TERROIR

2,5 ha on sandstone and silt. Source of coolness that protects the vines against the drought. Slightly acid, it produces flamboyant wines with extremely refined tannins.

# IN THE VINEYARD

Vines located at a top of a hill.

No chemical treatment, the soil is worked gently all year long to avoid accelerating erosion. All the vines are harvested by hand, the sorting is done in the vineyard.

### VINIFICATION

Syrah and Grenache are co-fermented, with no added yeasts. put in the same tank. Low-temperature fermentation enables good extraction, particularly at the start of fermentation. Ageing for one year in used Burgundy oak barrels.

#### VARIFTAI S

Syrah 50%, Grenache noir 50%

# AGEING POTENTIAL

5 years

## TASTING NOTES

Beautiful bright ruby. Aromas of red fruits with a trace of blackberry. A beautiful gentle fruit expression on palate entry with added complexity of warm spicesand a light herbaceous character, it is long on the palate with an elegant finish and refined, lush tannins.

#### FOOD AND WINE PAIRINGS

Its expressive elegance makes it the perfect match for a tender beef fillet or coq au vin.





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