



DOMAINE LAFOND

Region: Southern Rhône (Vaucluse) Village: Tavel

Winemaker: Pascal Lafond

Property: 100 Hectares

With roots dating back to the 18th century, this domaine is instrumental for the history of wine in Tavel. In 1780 Pascal Odoyer, governor of Tavel at the time, became one of the first wine growers in his village. Later in 1948 Pascal Lafond's grandfather, Valéry Taylier, built the first private cellar in Tavel. He would go on to develop growth for the appellation by creating links between Burgundy's merchants and his village. In 1970 Jean-Pierre Lafond, Pascal's father, built an estate and named it Roc-Epine in remembrance of the famous race horse. And so was born Domaine Lafond Roc-Epine.

Pascal signed on in 1978, which also began 100% domaine bottling. In 2001 they purchased a plot in Châteauneuf du Pape, and in 2012 obtained their organic certification.

CHATEAUNEUF DU PAPE ROUGE

80% Grenache, 10% Syrah, 10% Mourvèdre

Soil: One parcel is particularly stony, and a second parcel consists of sandy soils with ochre and pebbles.

The vines are 60 years old.

The grapes are hand harvested and destemmed at the winery. The grapes are crushed and left in steel tanks to macerate and ferment for 21 days before pressing and malo-lactic fermentation, all in steel tank until the first racking (3-4 months).

The Grenache is aged in steel, and the Syrah and Mourvèdre is aged in new barrels for 12 months before bottling.

