

# Producer

#### **Domaine Lafage**

Between the sea and mountains, en route between Perpignan and the Mediterranean coast, Domaine Lafage is headquartered in an old stone country house from the 15th century. After six generations of winemaking, the winery is now managed by Jean-Marc and Éliane Lafage, a couple of experienced oenologists, whose cellar has been completely rebuilt and is thus perfectly equipped according to the current international state-of-the-art technology. The vines thrive on diverse, varied terroir. With the support of highly qualified employees, the Lafages process them into modern, trendy wines.

# Domaine Lafage, 2022

Tessellae Côtes Catalanes IGP Carignan Vieilles Vi

Country of origin France

Grapes Carignan

> Serving temperature 16 - 18°C

Allergen notice Contains sulphites Alcohol content 14.5%

## Character

A rich, balanced, long-lasting and incredibly harmonious red wine, dark in colour with a touch of purple in the reflections. Its powerful and complex bouquet contains notes of dark berries, with hints of cherry alongside peppery and liquorice spices. On the palate it is aromatic, with velvety tannins and soft ripe fruit, and a long finish.

## Wine type







Full-bodied wines

Effervescence Harmony **Opening** sweetness Persistence Acidity Astringency Body Softness

### Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat





Hard cheese made from cows' milk