



# Domaine Lafage, 2021

LÉA Côtes du Roussillon Les Aspres AOP

Country of origin  
France

Grapes  
Grenache, Carignan, Syrah

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

Alcohol content  
14.5%

## Character

This wine is dedicated to Lea, the daughter of Jean-Marc and Eliane Lafage. It is strong in character, multi-layered and elegant. In the glass it has a deep red gleam; on the nose, powerful aromas of ripe dark berries and a touch of cherry, with plum and vanilla notes. In the mouth it is full-bodied and slightly sweet, with ripe tannins and a harmonious concentration of aromas. This is a multifaceted wine with a long and elegant finish.

## Wine type



Balanced wines



Full-bodied wines

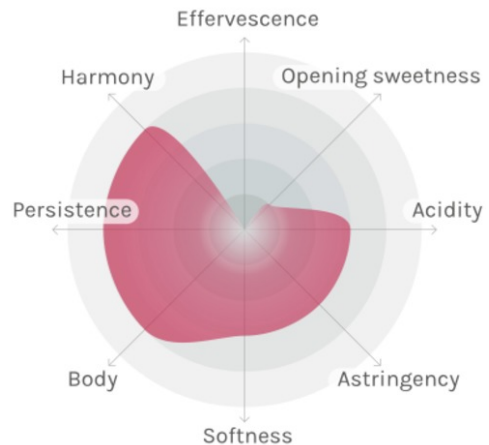


Lingering wines

## 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.



## 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

