



Domaine Lafage, 2022

Nicolas Côtes Catalanes IGP

Country of origin
France

Grapes
Grenache

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15%

Character

This wine is dedicated to Nicolas, son of Jean-Marc and Eliane Lafage. A powerful wine with good structure and equilibrium. It is appealingly fruity, rich, long-lasting and well balanced, with a ruby-red colour and purple reflections. It has a powerful bouquet of cassis, plum, prune and attractive roasted notes of toast, coffee and chocolate. Full-flavoured, mellow and harmonious on the palate, the fruit aromas are exactly reflected here, with the addition of a slight spiciness (liquorice, cinnamon and vanilla). It has a pleasing mid-length finish.

Wine type



Balanced wines



Full-bodied wines

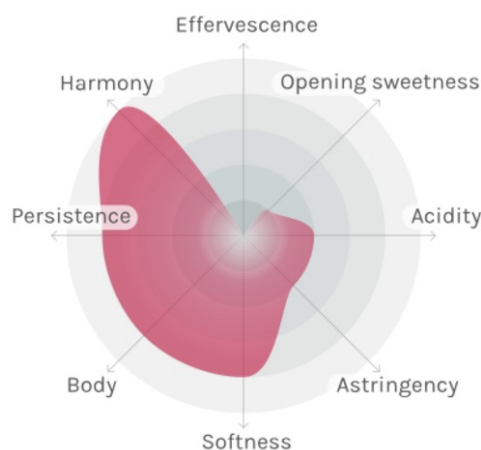


Lingering wines

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

