



Domaine Lafage, 2022

Bastide Miraflores Côtes du Roussillon AOP

Country of origin
France

Grapes
Grenache, Shiraz

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15%

Character

This ruby-red cuvée has a balanced and fruity character, its powerful bouquet dominated by notes of ripe wild berries followed by cherry, plum and sour cherry, with just a hint of vanilla. The first impression is of a gentle sweetness, with appealingly noticeable tannins and a harmonious and full-bodied structure. Berries, dried fruit and roasted aromas are complemented by stone fruit and a slightly spicy (liquorice) character, followed by a long finish.

Wine type



Sweeter wines



Balanced wines

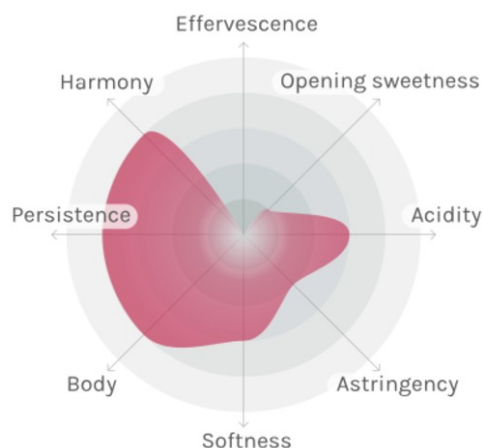


Lingering wines

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



Grilled or fried veal