



Pascal and Jean-Pierre Lafond

OVERVIEW

The Lafond family dates its history back to 1780 when a forefather of the owner today settled in Tavel as a winegrower. In 1948 Jean-Pierre Lafond's grandfather, Valery Taulier, built the first private cellar in Tavel. In 1978 Pascal joined his father at the estate and they started to bottle wine with their own label. The name Roc-Epine is the name of a famous race horse. The grandfather of Pascal had a great interest in horse racing. Domaine Lafond is mainly producing Tavel and Lirac from no less than 82 ha. by which 0,87 ha. are AOC Chateaufort du Pape.

Varieties: Grenache, Cinsault, Syrah, Carignan, Clairette, Picpoul, Bourboulenc and Mourvedre
Total Acreage: 202

VINEYARD/CELLAR PRACTICES

- Conversion into agriculture biologique has started in 2009. Certification will be in place from 2012.

Tavel regulations:

The grape types are: Grenache, maximum of 15% Cinsault, Clairette white and Rosé, and 10% maximum of Picpoul, Calitor, Bourboulenc, Mourvèdre, Syrah and Carignan. Maceration is allowed typically for 12 to 24 hours. Minimum alcohol is 11%, and some sources indicate that there is a maximum alcohol level as well.

WINES

Domaine Lafond Tavel

60% Grenache, 10% Cinsault, 5% Syrah, 5% Carignan, Clairette, Picpoul, Bourboulenc and Mourvedre. The maceration period is 24-48 hours.

Domaine Lafond Cotes du Rhone

70% Grenache and 30% Syrah. Some of the vines were planted in 1880. It's claimed at the domain to be the oldest vineyard in the world.

ACCOLADES

2010 Tavel

"This fresh, enticing red features ebullient strawberry, red currant and sweet spice notes that lead to a rounded, very juicy finish. Drink now. 500 cases imported."

Wine Spectator Score: 88



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