



LABRANCHE-LAFFONT TANNAT

certified organic* ° sans soufre

Fresh out of enology school, Christine Dupuy found herself in charge of the family domaine, one that had been in her family since before the revolution, upon the unexpected death of her father in 1992. She had to ask neighboring domaines for help, which they generously gave. Since then, this determined woman has grown her vineyard surface from 15 to 56 acres, while making a name for her strikingly contemporary wines.



VINEYARD

- Site:** Madiran, deep in France's Southwest, has made wine since Gallo-Roman times. Its microclimate, and the native Tannat grape, normally make for dense, deep, dark wines.
- Soil:** France's classic mix of clay and limestone.
- Vines:** From a small parcel of vines planted in the late 1990s. Christine leased the plot in 2019 and immediately converted it to organic farming (*certified organic in France by ECOCERT but not certified in America by USDA).
- Varieties:** Tannat.

CELLAR

- Vinification & Aging:** Unusually short maceration of four days (never happens with classical Madiran). Spontaneous ferments with ambient yeast. Aged for a relatively short 8 months in concrete vats. No fining, no filtration, no SO2 or other additions.
- Production:** 775/ 12-bottle cases.
- Profile:** Nose of blackberry, black currant and licorice. The tannins are soft and supple, the mouth is fresh; a juicy, sweet, beautifully ripe and generous Tannat—a different view of Madiran.
- Service:** Lightly chilled. Note that the slight presence of carbon dioxide is a natural product of fermentation and guarantees freshness. Decanting will eliminate any excess gas.
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