



LABRANCHE-LAFFONT MADIRAN VIEILLES VIGNES

certified organic*

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's vines, like those of AOP Pacherenc du Vic-Bilh in the same region, grow on ridges buttressing the Pyrenées. There are five such ridges running north-south separating the Pyrenées from the Landes plains. The appellation lies immediately south of Armagnac and is steeped in history: wine production has been going on here since Gallo-Roman times.
- Soil:** France's classic mix of clay and limestone.
- Vines:** From several parcels that total 7.5 acres; one parcel of roughly 1.25 acres is a pre-phylloxera parcel of more than 150 years old and the others are at least 50 years old. *Certified organic in France by ECOCERT but not certified in America by USDA.
- Varieties:** Tannat.

CELLAR

- Vinification & Aging:** The grapes are entirely destemmed and allowed to ferment spontaneously with indigenous yeast. Aging goes for one year in barrels, of which one-fourth or one-third are new. Bottled without fining, with a light filtration and a minimal sulfur addition.
- Production:** In a normal year, such as they exist, 1,670 cases.
- Profile:** A deep, dark, chewy wine with savory flavors of cassis and black plum. It brings the best of old-school Bordeaux to mind, with remarkable depth and elegance. Tannat is a study in density, and this is best decanted in advance to aerate.
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