



MAISON
ROUFFIGNAC - LAFONT

Famille Lafont

Côtes-du-Rhône Villages



STORY

Maison Rouffignac Lafont, founded in 2019 by Julie Rouffignac and Gérald Lafont, brings together over 35 years of expertise in oenology and winemaking. Based between the Rhône and Provence, they craft authentic, elegant wines with a strong commitment to environmental sustainability. Specialists in Home Branding, they design tailor-made cuvées for a demanding international clientele, combining technical mastery, refined visual identity, and excellence of terroir.



GRAPE VARIETY

Syrah - Granche - Mourvèdre



TERROIR

This wine showcases the full richness of the Côtes du Rhône Villages Sud terroir, at the gates of Avignon. The clay-limestone soils bring freshness, structure, and finesse to the region's emblematic grape varieties. The Mediterranean climate, combined with the mistral wind, promotes optimal ripening while preserving balance. The result is generous wines, with aromas of red fruits, sweet spices, and garrigue.



WINE-MAKING PROCESS

The grapes are harvested at full maturity during the night to preserve their aromatic freshness. Vinification takes place in temperature controlled concrete vats, allowing for gentle, well-managed fermentation. Indigenous yeasts initiate the alcoholic fermentation, revealing the authentic expression of the terroir. A 3 to 4 week maceration with gentle pump-overs ensures a gradual extraction of aromas and structure, while maintaining the wine's natural balance.



TASTING NOTES

The robe is deep, with an intense garnet red hue. The nose is seductive, with ripe black fruit aromas, licorice, sweet spices, and garrigue. On the palate, the attack is full and velvety, carried by the roundness of Grenache, the structure of Syrah, and the depth of Mourvèdre. The tannins are silky, and the balance is perfectly mastered. The long, spicy finish reveals the richness and typicity of the Côtes du Rhône Villages terroir.



WINE PAIRING

Serve between 15 and 17°C.

This red wine pairs beautifully with grilled meats, herb-roasted leg of lamb, and slow-cooked dishes such as a tagine or Provençal daube. It also complements aged cheeses and charcuterie boards. Its structure and spicy notes make it the ideal partner for generous, characterful cuisine.



AGING POTENTIAL

20 years and more.



WINE ANALYSIS

ABV : *** %vol
Residual sugar : *** g/L
Acidity : *** g/L
Ph : ***
So2 : *** mg/L



SITE CERTIFICATIONS



PACKAGING

Complex capsule poly-laminated aluminum, 4g
Natural cork stopper, 4g
Standard Bottle 75cl Burgundy, dead leaf glass, 450g
Front label: 110 x 85 mm, 1g
Back label: 70 x 85 mm, 1g

Packed in upright cartons of 6 bottles, 164g