



# CANTACA 2023

## VARIETIES

Chardonnay, Petit Manseng, Chenin, Sauvignon blanc.

## TERROIR

Vin de France.

The Chardonnay, Petit Manseng and Chenin grapes we have selected are located on a hillside near Limoux (continental climate), on clay-limestone soils.

The Sauvignon Blanc grapes are planted on the heights of the Catalan Pyrenees of Saint-Martin de Fenouillet, at an altitude of 450 m, on granite arena and black schist soils.

## WINE-MAKING PROCESS

24-hour pellicular maceration on Chardonnay, Petit Manseng and Sauvignon Blanc. Juice stabilization for 30 days.

Fermentation in casks and ageing on lees for 18 months.

## TASTING

Bright golden yellow color. Very intense, exotic nose with notes of pineapple and mango, apricot and peach, mingling with floral and cedar notes. The palate is full of these aromas, with excellent length sustained by great freshness. A sapid, gourmet finish. Drink within 3 years.

## FOOD PAIRINGS

Ceviche, chicken tajine with lemon, monkfish or skate with sauce meunière, duck with orange...

## AWARDS

91 Pts Decanter (2023 vintage)

93 Pts James Suckling (2023 vintage)

85 Pts Wine Spectator (2022 vintage)

93 Pts James Suckling (2022 vintage)

17,5/20 Jancis Robinson (2022 vintage)



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*This wine comes from a part of our vineyard run using Regenerative Agriculture: low-density plant cover, no ploughing, use of Biochar\*, etc. We are testing different methods of "cultivating water", which has become so precious and scarce, particularly in Roussillon, that has been hit by extreme drought.*

*\*Biochar is a carbon-rich compound obtained from the pyrolysis of green waste. It acts as a micro-sponge and increases the biological, chemical*

