



# MOUTOU 2023



## VARIETIES

Grenache, Syrah

## TERROIR

IGP Côtes Catalanes

Crest terroir, black marl soils of the Têt terraces, in the heart of Roussillon, close to the Mediterranean coast.

## WINE-MAKING PROCESS

Early harvest.

Traditional winemaking with 50% whole bunches.

Infusion for 36 days, ageing on lees.

Aged in 50 hl tuns for 18 months.

## TASTING

A fragrant red, with a bouquet of dark and red berries (dark cherries, plum, cassis...), the wine is fresh and velvety in the mouth, with notes of warm stones and sweet spices. The finish is focused and seductive. Taste within 5 years.

## FOOD PAIRINGS

Delicious with a vegetable pie, roasted chicken, cheeses, or a lentil salad with beetroot and nuts.

## AWARDS

87Pts Decanter (2023 vintage)

88 Pts Wine Spectator (2022 vintage)

94 Pts Decanter Magazine (2023 vintage)

93 Pts James Suckling (2023 vintage)

93 Pts James Suckling (2022 vintage)

17/20 Jancis Robinson (2022 vintage)

*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*

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