

DMNE LES HERITIERS DU COMTE LAFON / *Burgundy*



Owner / Winemaker

The Lafon family

Appellation

Macon

Presentation

Since 2006, under the expert guidance of Dominique Lafon, Domaine des Héritiers du Comte Lafon has stood as a benchmark for the terroirs of the Mâconnais. Its 26 hectares of vineyards are meticulously managed with a focus on purity and precision. Today, Elsie Moore oversees winemaking, ensuring each vintage reflects the estate's exacting standards. The vineyards are farmed organically and biodynamically, yielding around 170,000 bottles each year with remarkable consistency.

Fermentation is carried out parcel by parcel using indigenous yeasts, while ageing takes place in large-format oak foudres and demi-muids. This approach preserves clarity and finesse without masking the wines with oak. Many of these wines benefit from time in the cellar, where their structure, minerality and balance can fully develop.

Wines produced

MACON MILLY CLOS DU FOUR (WHITE)
MACON CHARDONNAY CLOS DE LA CROCHETTE (WHITE)
MACON BUSSIERES LE MONSARD (WHITE)
MACON MILLY-LAMARTINE (WHITE)
MACON PRISSE (WHITE)
SAINT VERAN (WHITE)
MACON UCHIZY LES MARANCHES (WHITE)
VIRE CLESSE (WHITE)
POUILLY FUISSE EN CHATENAY (WHITE)

Grape varieties planted

Chardonnay

Size of vineyard

26 Hectares.

Average age of the vines

45 years old.

Location

The winery is located in the village of Milly-Lamartine.

Soils

Clay-limestone.

Viticulture & Winemaking

The Domaine practises certified organic and biodynamic viticulture, with conversion beginning in the early 2000s. The vineyards are managed to regenerate soils, limit external inputs and strengthen natural resilience. Careful yield control and a low-intervention approach in the vineyard allow each parcel to express its site and vintage with clarity, precision and a strong sense of place.

Winemaking follows a similarly restrained, terroir-led philosophy. Grapes are harvested by hand and pressed gently to preserve purity of fruit. Fermentation proceeds with indigenous yeasts and minimal intervention throughout.

Ageing takes place in large oak foudres and demi-muids, rather than barriques, ensuring the wines are not marked by overt oak influence. Fine lees ageing builds texture and complexity, with wines typically remaining on lees for around nine to ten months before careful racking prior to bottling.

The result is a range of white wines defined by clarity, tension and minerality, shaped by a precise and elegant approach to élevage.