



Provence

BRUNOLAFON
wine selection

Provence , Domaine de la Mongestine, Les Jardins de Paloma, AOP Coteaux d'Aix-en-Provence, Rouge

AOP Coteaux d'Aix-en-Provence, Provence, France



Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles in a region known for mass produced rosé for easy poolside enjoyment. However, new owners Harry and Celine Gozlan envision a project focused on farming with great care and making wines simply. The estate was certified organic in 2014 and is now undergoing the process of transition to biodynamic viticulture as well.

PRESENTATION

Further breaking the mold for Provence winemaking, la Mongestine produces their wines with minimal intervention. None of the wines see sulfur until bottling. Native yeast fermentations allow the estate to showcase the different terroirs of their estate. They avoid barrel aging preferring inert tanks and amphora, which allows for micro-oxygenation but does not obscure their terroir.

TERROIR

The vineyard is mainly on the clay and limestone soils of North facing slopes (with altitude up to 450 meters) enabling for a longer maturation process preserving freshness in the fruit and acidity.

WINEMAKING

The grapes are farmed organically on hillside slopes, handpicked, fermented with native yeasts, and bottled with minimal sulfur. A simple approach to winemaking to produce an hearty and delicious red.

VARIETALS

Syrah 60%, Grenache noir 40%

14.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 60°F.

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

This is an unusually elegant wine for Provence. The power lies in the dense texture of this chewy wine that's gently extracted, crimson in color and filled with intricate, delicate fragrances and flavors, ranging from violets and a hint of iodine to red cherries and maybe even a touch of apricot.

FOOD PAIRINGS

Pairs wonderfully with "Bouillabaise" which is actually two dishes in one: a soup and a stew. This dish is a large mixture of fish, flavored with garlic, saffron, and hot cayenne pepper. The soup is served with toast rubbed with garlic, and a spicy sauce called "rouille".



Bruno Lafon Selection

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