



Vignobles du Languedoc

BRUNOLAFON
wine selection



Languedoc, Mas Onésime, Insoumis, AOC Faugères, Rouge

AOC Faugères, Languedoc-Roussillon, France

Mas Onésime is located at La Liquière, one of the 7 small towns that are in the Faugères appellation. History started in 1920, with the grandfather of Olivier Villaneuva, current winemaker and owner who joined the winery in 1999. Olivier started in 2003 a business that offers viticultural services and ended up working with names like Bernard Magrez. He created a small company that offers viticultural services, and started to work with names like Bernard Magrez or Michel Rolland.

PRESENTATION

A lovely, easy-drinking wine with a nice crispness and a smooth structure.

TERROIR

Schist

WINEMAKING

Harvested by hand, sorted and fully de-stemmed

Grapes received by gravity, separate vinification of parcels

Vats are temperature controlled by a cooling system, punching of the cap, 18-22 days maceration period, pneumatic pressing

Ageing in vat

VARIETALS

Cinsault 35%, Carignan 25%, Grenache noir 20%, Syrah 20%

TASTING

Nice crispness and a smooth structure. Dark appearance with garnet tints and an expressive nose of red fruit. Its supple and fresh character on the palate will prove hard to resist.

FOOD PAIRINGS

This wine's freshness and intense aromas make it the perfect partner for a platter of charcuterie. Its rich flavours and discreet tannins also work well with grilled and roasted meats.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

