



Domaine de la Mongestine, Bob Singlar, Blanc 2022

Vin de France, VSIG, France

Situated in Coteaux d'Aix-en-Provence, Domaine de la Mongestine is a young estate pursuing organic viticulture with biodynamic principles. This is a rarity in their region that is 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.

PRESENTATION

A curious name for a curious bottle of wine, 'Bob Singlar' is a blend of Rolle (also known as Vermentino) and Roussanne. A true vin de soif, this buoyant blend represents the newest development at Mongestine. Organic fruit, native yeasts ferments, no oak aging, and low sulfur (10ppm at bottling) make this the perfect red to chill and drink with abandon.

IN THE VINEYARD

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.

WINFMAKING

The grapes are farmed organically on hillside slopes, handpicked, fermented separately with native yeasts in stainless steel vessels, and bottled (after the final blend) with minimal sulfur. They avoid barrel aging preferring inert tanks and amphora, which allows for micro-oxygenation but does not obscure their terroir.

VARIETALS

Rolle ou Vermentino 50%, Roussanne 50%

11 % VOL.

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

SERVING

T° of service: 14°C / 58°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This is a richly concentrated, tangerine-scented white sourced from organically grown Rolle (50%) augmented by equal proportions of Roussanne. Dry and lusciously full, it highlights ripe citrus and pear flavors edged by a ruffle of earth and grip of tea tannins on the finish.

FOOD PAIRINGS

With its vibrant flavors, damp earth, pepper, and a touch of funk, Bob leads to a smooth and refreshing finish. Sip chilled with classic French bistro favorites.







