

## Domaine de la Mongestine, Caudalies, Red

Vin de France, VSIG, 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

A curious name for a curious bottle of wine, 'Bob Singlar' is a blend of Merlot, Marselan, and Pinot Noir with a dash of 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.

### WINEMAKING

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

Merlot 40%, Pinot Noir 40%, Marselan 10%, Roussanne 10%

### 12,5 % 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 unusual blend is a simultaneously elegant and powerful expression of the sun-baked Mediterranean climate. It smells like plum cake, laced with brioche scents and baking spice along with wild, savory Provencal herbs. The palate is full bodied with plush juicy fruit and grainy, savory tannins. Herbal notes linger to the finish.

\* All wines contain sulphur dioxide in various forms, described under the general term of sulfites. As much as 10mg/litre of sulfites can be found even in wine made without the addition of sulphur, as during the vinification process, at the fermentation stage, the yeasts produce sulphur naturally.

