



Southern Rhône

BRUNOLAFON
wine selection

Mas de Libian, BuveZ'en, Vin de France, Rosé Vin de France, VSIG, France

The Thibon family bought Libian in 1670. A third-generation of the current owners Jean-Pierre Thibon and his wife Jacqueline have 3 daughters Hélène, Catherine, and Cécile. Jean-Pierre decided that the main activity at Libian would be wine: he built a cellar in 1970. The vines were, from the beginning, under organic agriculture: they plowed the soils, hoed by hand in the spring. A continuation of this philosophy and an important milestone for the domaine was being certified biodynamic in 2005.

PRESENTATION

Hélène takes little credit for her farms' organic management, which she says has been practiced here for generations. No chemicals are used and even in generous vintages very low yields are the norm. As the Mas de Libian biotope has come to offer an incredibly healthy environment for grape growing, Hélène has little recourse for sulphur, which is often not used at all during the winemaking process.

TERROIR

Mosaic of terroirs: clay-limestone, rolled pebbles, sand. Mediterranean climate, dry, hot summers, low rainfall, very windy.

IN THE VINEYARD

Yield: 45 Hl/Ha. Biodynamic.

Training method: Gobelet on Grenache with elimination of early shoots.

Harvested entirely by hand, with strict sorting in the vineyard.

WINEMAKING

Respectful, direct pressing, 16/18°C fermentation.

AGEING

Aged in concrete vessels for a limited amount of time. Unfined and unfiltered before bottling.

VARIETALS

Grenache noir 34%, Mourvèdre 33%, Counoise 30%

14,5 % VOL.

GM: No.

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

SERVING

16°C / 61°F

AGEING POTENTIAL

5 years

TASTING

This easy, soft, fruity wine is supposedly designed for casual sipping during careful throwing. It seems stuffed full of ripe, supple fruit – even though from young vines. This nearly-southern-Rhône-but-on-the-right-bank-of-the-river Grenache is stiffened with about 1/3 Mourvèdre.

FOOD PAIRINGS

Aperitifs, tomatoes, salads, pizza, grilled meats.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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

