

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

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.

VINIFICATION

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 exemplary and delicious rosé.

VARIETALS

Rolle ou Vermentino 50%, Sauvignon blanc 35%, Clairette 15%

13.5 % VOL.

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

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

This striking white opens with intense aromatics of mixed nuts and peach that set the stage for a powerful expression of crushed flowers and grass in the mouth. Rolle (or Vermentino), packed with quince and pear flavors, takes the lead. Acidity and a fresh, textured character give a saline edge. Paloma is versatile—and very much a wine for food. It is delicate enough to pair with light fish dishes and salads, but also strong enough to match with salmon, seafood, or a nice charcuterie platter.

